

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

Business



FLEXIBLE REFRIGERATION

to meet all your needs

Whether you ship in railroad cars, trucks, barrels or other l.c.l. containers, "DRY-ICE" refrigeration will meet your requirements. It is adaptable to any method of shipment. Where the basic refrigerant is water ice "DRY-ICE" is an excellent booster refrigerant.

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PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd St., New York 17, N. Y.

ON-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

Preview of PROFITS for YOU



Self-Emptying Silent Cutters are available in 200, 350, 600 and 800 lbs. capacities. The model shown cuts and empties 800 lbs. of meat in 5 to 8 minutes.

\$

BUFFALO Self-Emptying Silent Cutters do produce more output in less time. And that means greater profits for you. But profits are not the only advantage you gain by using Buffalo sausage-making machines — you gain prestige through higher quality.

Fast, smooth, and cool cutting — BUFFALO Self-Emptying Silent Cutters protect the protein value of the emulsion, improve finished products and increase the yield.

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JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N.Y.

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**QUALITY SAUSAGE
MAKING MACHINERY**

CHICAGO

"U. S. Steril

The Nati

Make Your Meat Loaves *Famous and Profitable . . .*



**Griffith's
SUPREME
FORMULA**

**USE F-L-A-S-H FUSED
PRAGUE POWDER**
as Your Chopper Cure



Bind with Purified*
Blended Cereals
Fortify MEAT FLAVOR
with VEGAMINE
(Contains Amino Acids)
Season with Purified*
Spice—for
"flavor-control"



**APPETIZING! DELICIOUS! PROTECTED
AGAINST COSTLY "INSIDE" SPOILAGE!**

Make the kind of meat loaves today that will make you *famous*—and make a *profit* for you, year in and year out! *The safe, quick way*—with the Griffith Formula . . . the way many prominent loaf and sausage makers find dependable, and *consistently* profitable.

Each Griffith product gives you distinct advantages . . . all *four* make this formula supreme for efficient production of name-building, profit-making meat loaves.

Write or phone for details about sampling, special recipes and kitchen testing.
No obligation.

The
GRIFFITH
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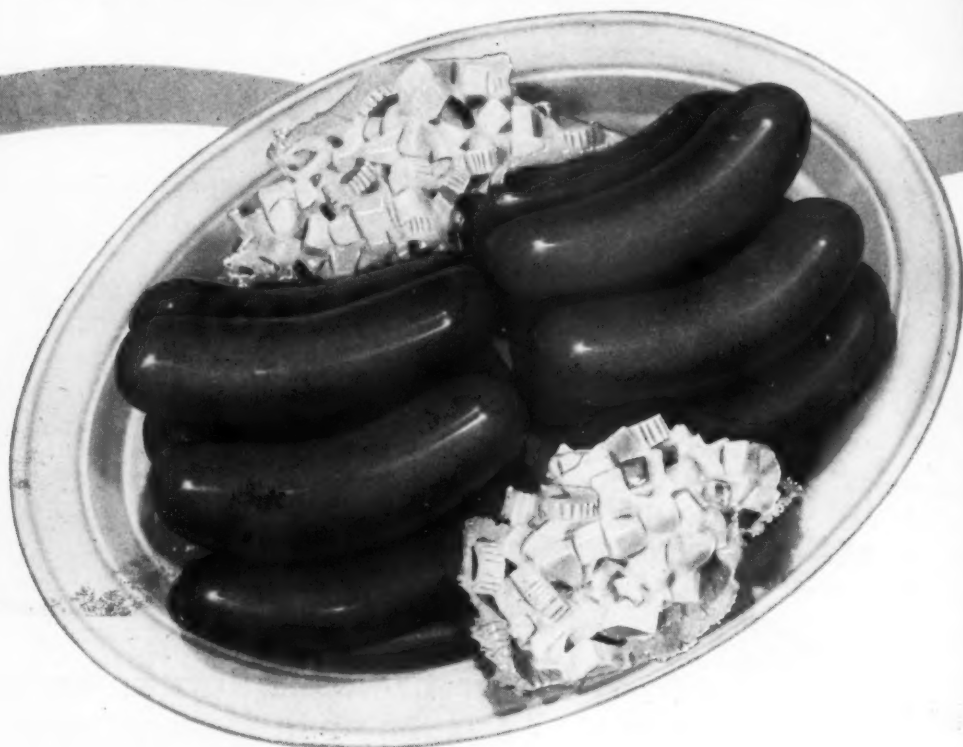
CHICAGO 9, 1415 W. 37TH ST.—NEWARK 5, 37 EMPIRE ST.—LOS ANGELES 11, 49TH & GIFFORD STS.—TORONTO 2, 115 GEORGE ST.

*U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949

The National Provisioner—May 31, 1947

Page 3

FINE SAUSAGE deserves FINE CASINGS



Greater smoke penetration—which results in superior flavor—is afforded when sausages are packed in *natural* casings. To make sure your sausages have the finest, freshest flavor possible, use Wilson's Natural Casings.

GENERAL OFFICES



CHICAGO 9, ILL.

In every way sausage is *best* in
WILSON'S NATURAL CASINGS

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BOARS HEAD



Super Seasonings

MADE ONLY BY
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.
ESTABLISHED 1877

It pays to buy
CANNON DICED



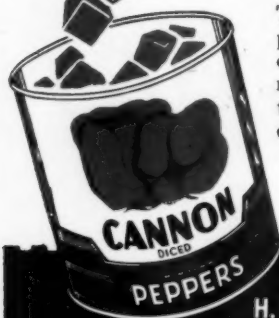
PEPPERS

Firm-Rich, Deep Red

PACKED READY FOR USE

Cannon Diced Red Sweet Peppers add eye appeal to your product, and *sales appeal*—their crispness and firmness permits neat, even slicing. They cut your production time and product costs to a minimum. They are safely and scientifically packed, diced in $\frac{1}{4}$ " squares, in lightweight easy-to-handle #10 tins. You simply open and use. For, Cannon Diced Red Sweet Peppers are cooked in their own juice, no brine. No waste—no spoilage, keep indefinitely. The large (6 lbs. 6 oz. net wt.) tin permits economical use in either large or small quantities. Cannon Diced Red Sweet Peppers are California Wonder Peppers, the result of careful and exclusive quality and production control from seed to finished product.

They cost you less. These appetizing red pepper squares are crisp and firm, suitable for any meat formula. Send your order today—it pays. Use handy coupon.



H. P. CANNON & SON, INC.
Established 1881—Incorporated 1911
BRIDGEVILLE DELAWARE

☐ Ship trial case (six-#10 tins)
Cannon Diced Red Sweet Peppers.

NAME _____ TITLE _____
COMPANY _____
CITY _____ ZONE _____ STATE _____



THE NATIONAL PROVISIONER

Volume 116

MAY 31, 1947

Number 23

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Washington: C. B. HEINEMANN, JR., 719 11th St. N. W.,
Published weekly at 407 So. Dearborn St., Chicago (5), Ill.,
U. S. A. by The National Provisioner, Inc. Yearly subscriptions:
U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single
copies, 25 cents. Copyright 1947 by The National Provisioner,
Inc. Trade Mark registered in U. S. Patent Office. Entered as
second-class matter October 9, 1919, at the Post Office at Chi-
cago, Ill., under the act of March 3, 1879.

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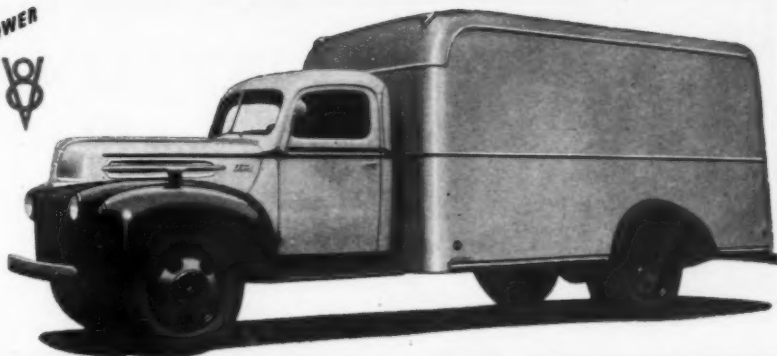
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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON,
Vice President • E. O. H. CILLIS, Vice President
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THE **6**
YOUR PICK OF POWER
THE 


Your Ford Dealer can provide precisely the right type of body to handle your loads best. This 2-unit van was built by McCabe-Powers Auto Body Co., St. Louis, Mo., on a Ford 1½-ton chassis.



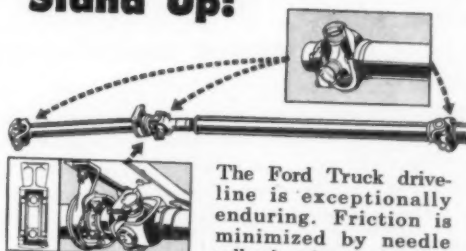
"WE AGREE— FORD TRUCKS LAST LONGER!"

Mr. Robert A. Thompson, President, R. A. Thompson, Inc., Long Island City, N. Y., wrote recently: "In our fleet of 128 Ford Trucks, 34 are over 10 years old, and 6 are 1932 models—14 years old! Their reliability and economy have given us good reason to be thankful that Ford Trucks Last Longer."

ONE Big Reason— Ford Drive-Line Units Stand Up!

 ONLY FORD GIVES YOU ALL THESE LONG-LIFE TRUCK FEATURES: Either of two great engines, the V-8 or the SIX, both with full pressure lubrication to all main, connecting-rod and camshaft bearings, Flightlight oil-saving 4-ring pistons, precision-type heat-resistant bearings and fast-warmup temperature control • rear axle design that takes all weight load off the shafts (¾-floating in half ton units, full-floating in all others) • heavy channel section frames, doubled between springs in heavy duty models • big, self-centering brakes, with heavy, cast drum surfaces, non-warpage and score-resistant—all told, more than fifty such examples of Ford endurance-engineering.

NATURALLY, FORD TRUCKS LAST LONGER! Latest 1946 registration figures show that 78% of all 1936 model Ford Trucks in use 9 years ago are still on the job! That's up to 15.8% better than the records of the next four sales leaders—5% better than the average of all four. More than 100 body-chassis combinations. See your Ford Dealer!



The Ford Truck drive-line is exceptionally enduring. Friction is minimized by needle roller bearings, protected by relief fittings, in all universal joints in all models. Half-ton chassis have two such joints. All other models (except 101" w.b.) have three, and, in addition, a heavy duty ball center bearing. This bearing is self-aligning—cushion-mounted in live rubber. It is leakproof, excluding dust and water. It is unaffected by frame flexing and is notably long-lived. Large-diameter tubular steel propeller shafts with forged ends are properly balanced. This assures freedom from destructive vibration and great strength without excess weight.

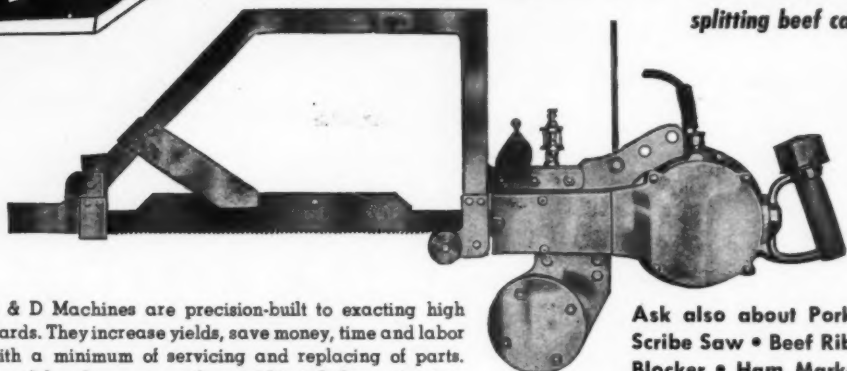


MORE FORD TRUCKS IN USE TODAY THAN ANY OTHER MAKE



COMBINATION RUMPBONE SAW and CARCASS SPLITTER

An Electric motor-driven reciprocating saw especially designed for splitting beef carcasses



All B & D Machines are precision-built to exacting high standards. They increase yields, save money, time and labor ... with a minimum of servicing and replacing of parts. Each model undergoes countless rigid tests before going into production. B & D Machines are your logical choice because they are practical, convenient and economical to operate. Place your order NOW for delivery at earliest possible date.

Ask also about Pork Scribe Saw • Beef Rib Blocker • Ham Marking Saw • Hog Backbone Marker • Beef Scribe Saw

More Than 3,000 B & D Machines Now in Use—Cutting and Scribing Meat Faster, Better, at Lower Cost!

BEST & DONOVAN, 332 S. MICHIGAN AVE. • CHICAGO 4, ILL.

SPEED WORK THIS EASY WAY

R & M ELECTRIC HOISTS

CUT TIME AND COST OF HANDLING

Fast, convenient lifting keeps skilled help *busy*—saves minutes and muscle at every operation. Easy moving and spotting of heavy loads puts work on *faster* schedules—helps get *maximum* production with *less* effort. Robbins & Myers electric hoists give you the economical, streamlined plant efficiency you need to profit in today's competitive market.

FOR EVERY SIZE PACKING PLANT

Regardless of how big, or small, your plant may be, manual lifting is an extravagance you can't afford. Take steps now to "Take It Up with R & M." A competent, experienced engineering staff is at your service in planning efficient handling systems. Robbins & Myers manufacture electric hoists of all sizes and for all packing plant needs—in knocking pens, on bleeding and dressing floors, handling crippled animals and paunch. Distributors throughout the country.

Write Today for Free Bulletin AB900.



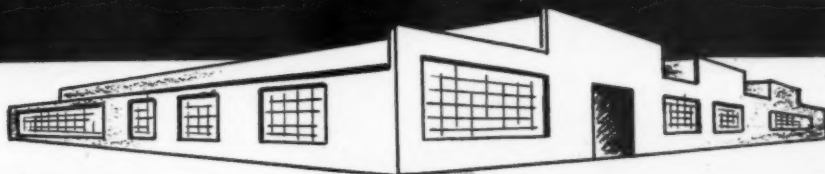
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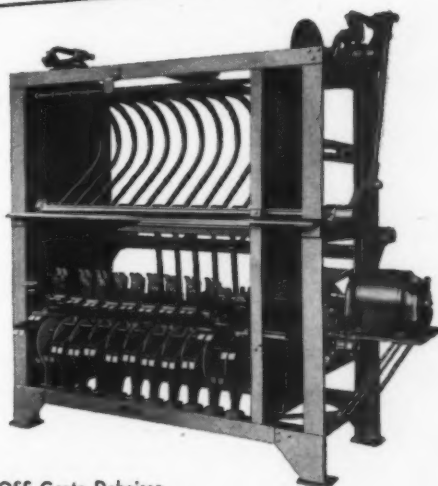
MOTORS • HOISTS • CRANES • MACHINE DRIVES • FANS • MOYNO PUMPS • FOUNDED 1879

HOG DEHAIRERS

FOR A PLANT THE SIZE OF YOURS



BOSS Jumbo Dehairer



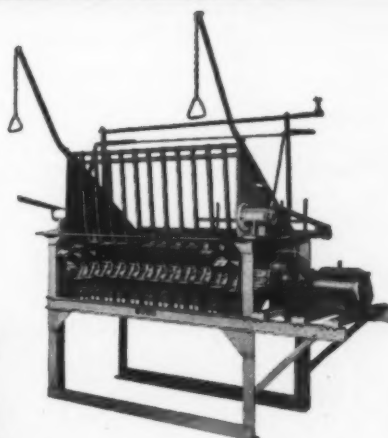
BOSS Grate Dehairer

BOSS Hog Dehairers, the standard of the industry, are made in sizes to fit **your** plant layout and in capacities (70 to 1,000 hogs per hour) to meet **your** requirements. Perform dehairing operations efficiently and rapidly, and without injury to the carcass. Built for lifetime service.

In operation throughout the world! The plant nearest **you** probably uses BOSS. Ask your friends in the industry! And write for literature today.



BOSS
SINCE 1886



"Baby Boss" Dehairer

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

OLD HANDS

AT CHILI SEASONINGS!

**FOR MORE THAN
27 YEARS**



this firm has been engaged in the production of Chili Powders, Peppers and other Chili Seasonings. Our long experience and intensive research in this highly specialized field has won for us the confidence and loyalty of prominent producers of Chili-flavored Foods throughout the world.

If you are now in the process of manufacturing Chili items—Tamales, Chili Con Carne, Brick Chili, Prepared Meat, Spaghetti and Chili Sauce—or if you are contemplating such a profitable step—we will welcome the opportunity to provide you with formulas, samples and full particulars regarding our complete line. Extensively used by A.M.I. and N.I.M.P.A. Members.



ALSO DISTRIBUTED FROM:

- HOUSTON, TEXAS
- SAN ANTONIO, TEXAS

CHILI PRODUCTS CORPORATION Ltd.

1841 East 50th Street, Los Angeles, California

520 North Michigan Avenue, Chicago, Illinois

• CHILI POWDERS*

K Special
Packers Special
XS

• CHILI PEPPERS*

SS
Packers Special
CS

*Grade Name
Trade Marked

Patapar

• REG. U. S. PAT. OFF.

...for protection ...for sales appeal

High wet-strength ...grease-resisting

Does your product contain fat or grease? Does it contain moisture? Most food products contain both. And for protection they need wrappers that have wet-strength and are grease-proof at the same time. Patapar Vegetable Parchment has both these qualities. It can be soaked in water for months—even boiled—and remain strong. And when it comes in contact with fats, grease or oils, Patapar resists penetration. Its outer surface keeps clean—appetizing.

Beautiful Printing

Patapar wrappers can be printed beautifully with brand names and colorful designs. We do the printing economically in our own plants which are equipped for printing Patapar in one or more colors—by letterpress or offset lithography.

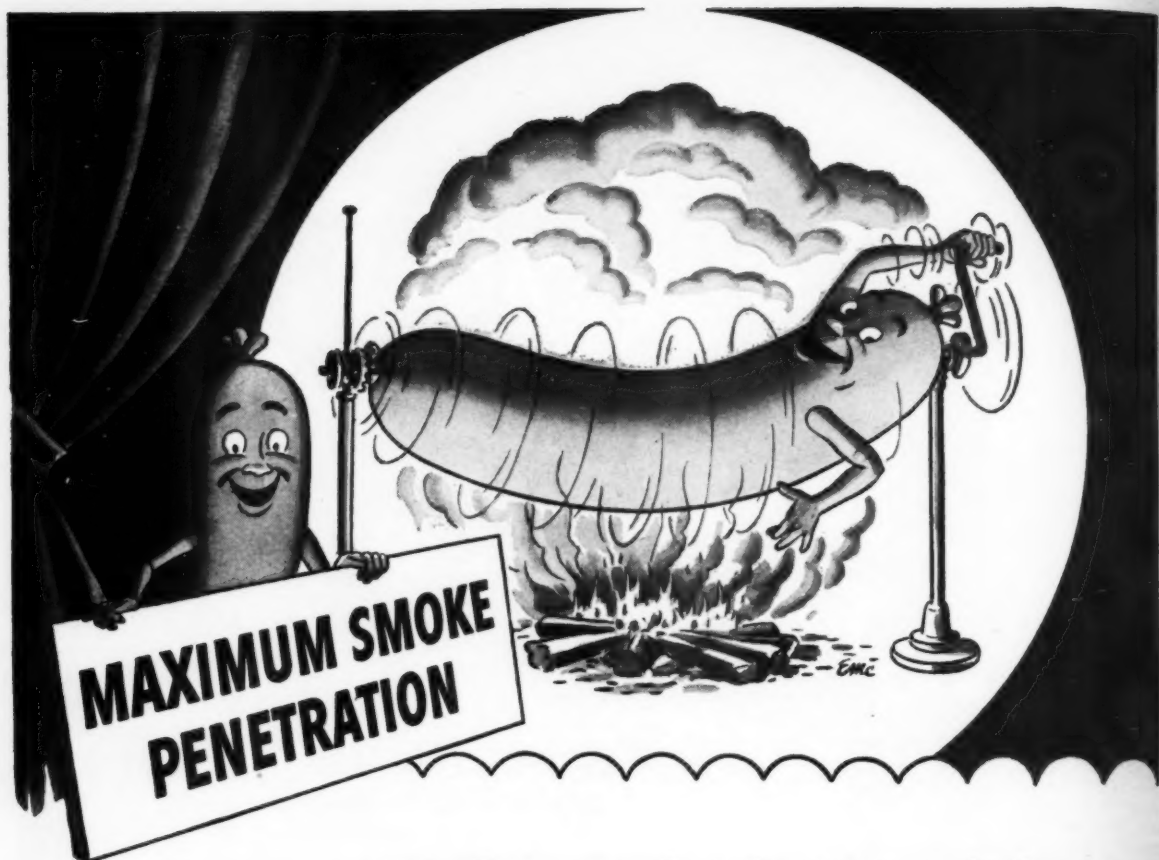
When you order printed Patapar we'll gladly include the Keymark on your wrappers at no extra cost. The Keymark is the nationally advertised symbol of wrapper protection. It is a way to remind customers that your product is well protected.

Paterson Parchment Paper Company • Bristol, Pennsylvania

Headquarters for Vegetable Parchment Since 1885

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA

BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.



Naturally, sausages have that tangy, smoke flavor in

Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

Appetizing Appearance *Inviting Tenderness*
Finest Smoked Flavor
Protected Freshness *Utmost Uniformity*

ARMOUR
 AND COMPANY

PROCESSORS WOULD PAY MEAT INSPECTION COST UNDER NEW HOUSE BILL

Under the U. S. Department of Agriculture appropriations bill reported out last week by the House committee the full cost of federal inspection service would be imposed on inspected establishments. In the past, packers have been required to pay only for overtime hours of inspectors. The House bill would set up a fund of \$5,000,000 and packers would be billed at regular intervals for their pro-rata share of the overall inspection service. In addition to paying all the costs of the inspectors, it is understood that packers would pay overhead costs of the Meat Inspection Division.

At midweek the House rejected an attempt to return inspection to a government-paid basis. After passage by the House the bill must still get Senate and Presidential approval.

The attitude of the House committee is set forth in the following quotation from its report:

"The dispersion of the meat packing industry to many smaller plants in outlying cities and towns has, in recent years, occasioned the necessity for increases in the number of veterinarians and lay inspectors. In view of the fact that similar inspection service which has for a number of years been provided to plants packing seafood products is now being paid for in full by the packers, and since it has long been believed that the cost of meat inspection should be borne by the product through the assessment of fees against the packers measured by the amount and the cost of services received, the committee has included legislation which will require hereafter that the packers of meat products pay fees in amounts requisite to cover the cost of the service rendered and has established and appropriated a revolving fund of \$5,000,000, which is a reduction of \$6,140,000 under the budget estimate. If the committee's recommendations receive the approval of the Congress, the meat inspection appropriation will disappear from the bill and the annual pressure for increasing this appropriation to meet the increasing needs will no longer be present for the reason that such increasing needs will automatically be cared for through the increased fees collected."

FOOD EDITORS TO MEET

The fourth annual Newspaper Food Editors' Conference, sponsored by the American Association of Newspaper Representatives, will be held October 27 to 31 at the Hotel Roosevelt in New Orleans. J. H. Sawyer, jr., chairman of the committee in charge, has announced.

OPEN AND COMPETITIVE LIVESTOCK BUYING BEST, SAYS REED: BAKER HITS CARCASS GRADE PURCHASING METHOD

General overhaul of facilities and practices at terminal livestock markets and restoration of volume business at those markets, were predicted by speakers at the National Livestock Exchange annual meeting last week in Oklahoma City. Harry E. Reed, head of the livestock branch, Production and Marketing Administration, Department of Agriculture, said services which should be improved included less handling of animals after they are received, better weighing and more courtesy.

"Open, competitive buying still is the best system," he said. "I saw other systems used in Europe but they won't work in this country. Of course, it is better to sound out new ideas and practices—for change is the essence of business life—but the producer and shipper ultimately will decide what system we will use."

A. Z. Baker, president of the American Stockyards association, advocated closer cooperation between producers and stockyards companies. Hitting at the carcass grade method of purchasing, Baker asserted that the open buying was superior because there are so many varying conditions across the

country. He explained that impetus is being given to the theory of carcass grade purchasing because price controls removed the premium on grading and quality got out of its usual channel.

"There may have been some past laxity on merit selling," he said, "and all we need to do now is increase our efforts to sell stuff on quality or merit of the potential dressed carcass. The new theory would cause much more bookkeeping, delay the producer in receiving his money and it would not cut out the middle expense which now goes to stockyards and commission firms."

If the two companion services which now center the spread from producer to processor were removed, someone else would have to provide the same services of receipt, holding, weighing and payment, he said.

Baker proposed that regulations now applying to the nation's 200 major markets should be applied to the thousands of smaller markets which now escape.

Will J. Miller, secretary of the Kansas Livestock Association and vice chairman of the National Live Stock and Meat Board, reported on the work of the Board.

CANNED MEAT PROMOTION TO START DURING JUNE

Following meetings in Boston and New York last week, 165 of the largest canned meat retailers in the two cities pledged their cooperation in connection with the nationwide promotion of canned meats being sponsored by the American Meat Institute and the Can Manufacturers Institute. Intensive effort will begin in June when various media will be used to herald the high quality of meats-in-a-can.

The American Meat Institute program for June comprises two ads. A four-color feature special—canned luncheon meat grilled in butter and pineapple juice, then simmered in barbecue sauce—will appear in *Life Magazine* and *Saturday Evening Post*. The second stresses "Meat-Dish Plans That Come in Cans," calling attention to the variety, preparation and flavor of meats in cans. It will be presented in *Ladies' Home Journal* and *Good Housekeeping*.

The Can Manufacturers Institute ad features a casserole of canned luncheon meat under the copy theme of "Square Meals Have Three Sides." Seven leading magazines including *Life*, *Good Housekeeping*, *Ladies' Home Journal*, *McCall's*, *Woman's Day*, *American Magazine* and *Saturday Evening Post* will be used.

Packers Challenge Old Anti-trust Indictment

Attorneys for three major meat packing companies this week filed notice in federal district court at Sioux City, Ia., that they would challenge an indictment returned there in 1942 charging them with violation of the Sherman anti-trust act. The defendants—Swift & Company, Armour and Company and The Cudahy Packing Co.—had been indicted by a federal grand jury in connection with Sioux City hog market operations from 1930 to 1941.

The long dormant indictment contends that the three firms had a percentage agreement on the volume of hogs each would purchase on the market daily and that they exchanged information on prices bid and other matters. The local district attorney and the government had both shown reluctance to try the case, but Federal Judge Henry N. Graven last week acted for immediate disposition of the charge, one way or the other.

Swift & Company lawyers advanced a motion to dismiss and quash the indictment and a hearing on this move has been set for June 21. The company also filed a demurrer, attacking the indictment on the grounds that the grand jury which returned the indictment had no women on the jury panel or jury. Other firms took similar action.



problem, might overlook carelessness. However, the outside inspector usually notices and checks minor infringements of good practice. His recommendations are welcomed and are implemented promptly.

Sanitation is maintained at a high level in the plant by a rigidly enforced program of cleanliness. In addition to the usual cleaning practices common to most sausage plants, the Thiele company has a definite refurbishing plan under which the entire plant is painted at least once and sometimes twice a year, maintaining a highly sanitary and attractive appearance. Ducts, girders, hanging racks and machinery—everything in the plant is painted.

Maintenance of the plant's physical appearance and ease of cleaning are not the only objectives of this "paint-out" program; a color scheme is employed which is designed to enhance the appearance of the products made and distributed.

A Plant Operation Aimed at High Quality

CLOSE attention to quality control, coupled with the employment of many step-saving production aids, has contributed to the success of the W. F. Thiele Company, one of Milwaukee's leading sausage manufacturing firms, which recently completed a plant modernization program. The company's sales efforts are built around a high quality theme and its quality control program, production, order assembly and distribution methods are designed to put its products in the customer's hands in top condition.

Principal feature of the plant's quality control program is the regular and systematic inspection of product and of processing operations. Once weekly a consulting chemist visits the plant to take samples of the various products in the coolers and to make a bacteriological count on the machinery and other facilities. The chemist's report is filed in a control book which has space for findings on the different products.

While the plant's management makes daily taste tests on its products, the chemical and bacteriological tests serve

as an overall check to forestall any quality variation. The management feels that palate checking alone permits too great a percentage of error. For example, at certain times accelerated body need for salt might allow over-salting to go undetected. Moreover, taste tests do not provide a check on such factors as moisture or fat content which can only be determined through chemical analysis.

The company's quality control program is supplemented by a daily visit of a city inspector who pays particular attention to the fabricating process. Plant officials feel the inspector brings the viewpoint of the outsider in his inspection trip. Production pressure may, at times, lead to shortsightedness in sanitation and the plant's own inspector, because of familiarity with the

played in the plant and also to provide the best working environment for employees. For example, in the sausage packing cooler, which is frequently visited by customers, a subdued red is employed above the dado to highlight the meaty appearance of the products.

Product appearance and operating efficiency are heightened through a careful choice and location of lighting facilities. Lights are spaced to give each room the maximum of illumination consistent with the activities carried on there. Crystal type reflectors are employed throughout the plant. These are washed regularly and show up the product to its best advantage. Sterilization lamps are employed in the frankfurtpacking room to kill bacteria on the cartons and liners and to provide maximum sanitation in the packing operation. Use of the lamps is believed to increase the shelf life of the product and to insure its delivery to the consumer in top condition.

The air of cleanliness is enhanced through the use of stainless steel on all the cooler doors. The doors are sheathed

PROCESSING EQUIPMENT

Sausage meat preparation equipment and (right) stainless steel cooking vats. The latter have rounded bottoms for ease in cleaning and as an aid in the elimination of cold spots.



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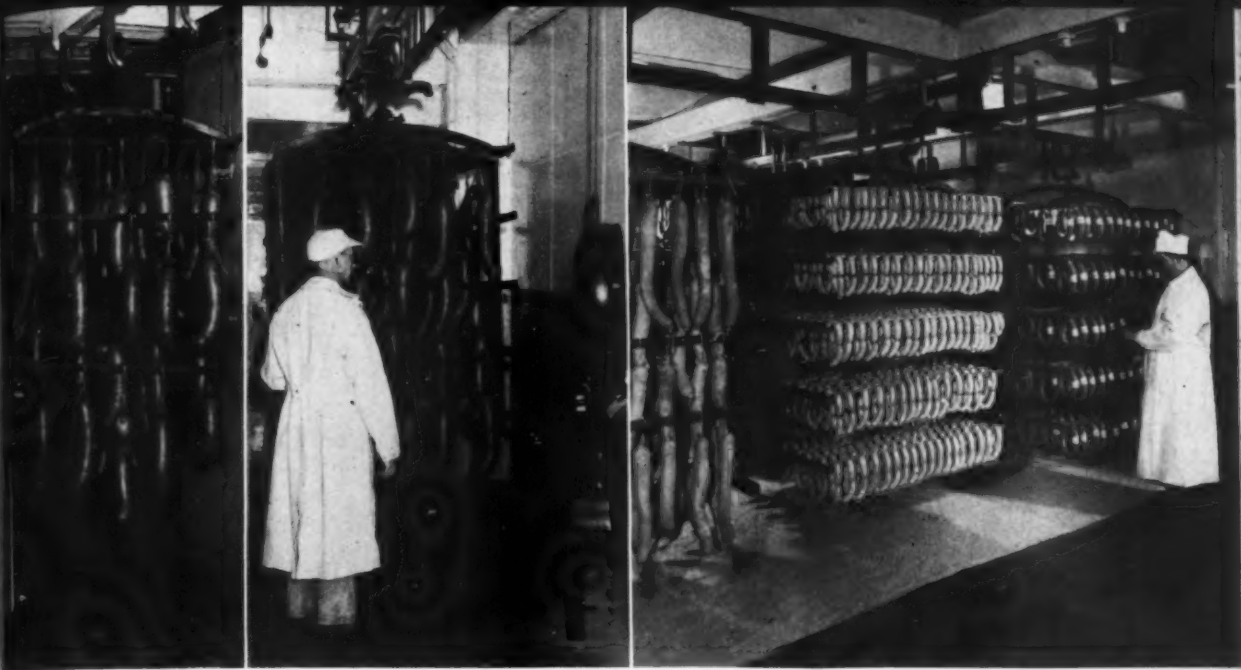
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for about three-fourths of their height to protect them from the normal wear and soiling encountered in a sausage plant. While cheaper metals could have been used, the plant decided to employ stainless steel because it is easy to clean and has a good appearance.

The plant is also trying to adopt stainless steel for production equipment wherever possible. One of the most recent steps in this direction was the in-

SAUSAGE HOLDING ROOM

Two views of the sausage holding room showing carton packaging and order assembling activity. Note extensive use of scales and easy accessibility of steel product holding racks.

stallation of four 1,000-lb. capacity cooking vats. These incorporate some novel features. The vats are fabricated of 10-gauge stainless steel with rounded bottoms for ease in cleaning and good circulation. They are equipped with Johnson thermostatic regulators. A perforated steam line runs the length of the tank at the centerline. Whenever the temperature of the water falls below a predetermined level, the regulator admits steam. Because of the shape of the vat this creates turbulence and eliminates dead heat pockets.

These cooking vats have stainless steel hinged lids. The lids are set down on a frame inside the vat and are latched under a lip built on to the front.

FINISHED PRODUCT MOVEMENT

W. F. Thiele (left) examines product on trolley cage which has just been brought down from sausage kitchen above. Elevator is equipped with inching device to permit perfect alignment with overhead rail. In center photo cage is weighed just outside chill room door. At right, workman individually bands product after cage has been moved into chill room.

Each is equipped with a counterweight. The lids are neat in appearance and prevent excessive escape of steam to soil walls and ceilings and are believed to reduce steam consumption. Wall temperature dials enable the cooker to de-



termine the temperature of each vat at a glance.

The plant's boiler is oil fired to reduce the amount of dirt within the plant. The cleanliness of oil firing has made possible the maximum utilization of the basement level in which sweet pickle curing and storage operations are conducted. The maximum capacity of the 50 h.p. Erie boiler is utilized through the aid of a Paragon control. The boiler is fired at its optimum rate during the working day and at a heating level during the balance of the day. The controller regulates the firing for the entire week.

During periods when steam production may be in excess of demand, surplus steam is piped through a water heater where the water is raised in temperature to 180 degs. F. However, if the load on the boiler is too great, the flow of steam to the heater is automatically stopped. At all times the plant's hot water is heated to 180 degs. F. as the liquid is piped from the steam heater to a gas-fired hot water heater which brings the temperature of the water to the desired level. The gas heater has a rated capacity of 1500 gal. of water from ambient to 180 degs. F. per hour. The system permits the plant to fire its boiler at maximum efficiency and to heat its water economically.

Incinerator System

Another boiler room feature is the plant's incinerator system. The plant carries on activity at three floor levels and at each there is an accumulation of waste material. Since it does not possess a coal-fired boiler in which to burn rubbish, and not wishing to create a trash heap, the plant installed a Kernerator incinerator. While it is fired in the basement, the incinerator is loaded at any floor level, eliminating the need for hauling trash down to the basement.

The quality of the product in the drying and packing rooms is guarded by close regulation of the humidities and temperatures within each of these rooms. One of the plant employees takes periodic wet and dry bulb readings each day in the various rooms. To forestall

PLANT OFFICIALS

Officials of the Thiele organization shown left to right: Henry Frigge, plant personnel and packaging manager; Paul Grechowiak, sales manager; W. F. Thiele, president; Erwin Peske, office manager; Ernst Beck, traffic manager; and Fred Kreckl, production manager. Note oversize reproduction of one of the firm's car card ads in the background. This and other colorful display posters were put up prior to an open-house celebration which attracted more than 1,000 visitors from the Milwaukee territory.



the formation of undetected air pockets, readings are made in various sections of the rooms. The readings are transferred to a record in the general manager's office.

Each of the drying and packing rooms is equipped with a Niagara blower type unit of a capacity suitable for the room's refrigeration needs. Two of the rooms have ceiling suspended units with grilled duct distribution. The units permit controlled back pressure which is believed necessary to safeguard the maximum quality of the product. Higher back pressure permits a higher humidity within the room and a smaller spread between refrigerant and room temperature, two factors protecting the bloom on sausage products.

As a sidelight on the attention paid to quality protection, the plant has found the Diana dicer to be useful in holding down raw material temperatures. The machine can dice various meats, including back fat, without prior scalding to soften them.

Throughout the sausage and loaf fabrication processes, product temperatures are kept as low as possible; however, once smoking and/or cooking are

started the temperatures are advanced with maximum speed.

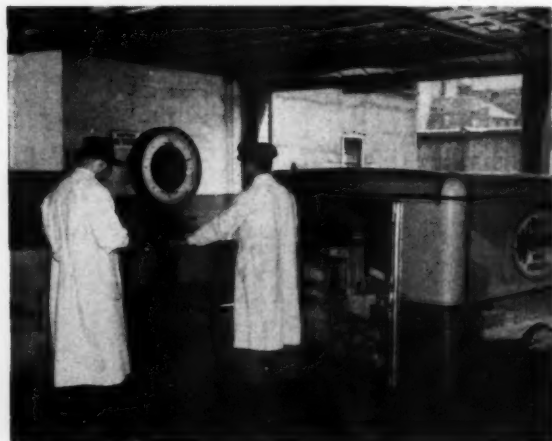
The plant has five two-story smoke-houses which are provided with smoke by two Atmos generators. Heating is done with steam coils supplemented with gas. The steam coils bring the house temperature up to 120 degs. F. and levels above this are achieved through gas heat. The firm's management believes that the higher temperatures can be reached more quickly and can be regulated more closely with gas burners which are controlled by Partlow regulators.

In its order assembling work the plant employs some novel mechanical aids and techniques, all of which are designed to protect the quality of the product by reducing to a minimum the handling and time necessary to assemble, route and ship orders.

First, when an order is turned over to the billers, they make out the necessary duplicates to go to the packing room concerned. (In addition to a complete sausage line featuring many Polish and German types of sausage, the kitchen carries a variety of smoked meats, cured specialties and fresh pork.) Instead of having a man carry the various orders to the proper packing room and to the loading dock, the bill clerk places the orders in a pneumatic tube carrier which whisks them to the proper departments.

Beside the saving in man hours achieved by dispatching orders through the tube system, there is a saving in refrigeration. The plant estimates it would require opening at least five refrigeration doors for a man to walk from the loading dock to the billing office. In addition to the time lost by the worker, each door opening would permit loss of refrigeration and would result in a change in room temperature. On heavy distribution days, such as Friday, with the usual percentage of order additions or changes, the frequent door openings would be certain to place an additional load on the refrigeration machinery and varying conditions might

(Continued on page 25.)



TRUCK LOADING PLATFORM

The large loading dock at the rear of the plant will easily accommodate three trucks simultaneously and is equipped with a scale for final checking. The platform is of exactly the same height as truck floors to eliminate unnecessary lifting. One section of the platform is of a different level for customer or common carrier trucks.



New Morrell Unit for Hair Processing, Grease Salvage

A NEW three-story building designed and equipped for the processing of hog hair and for the removal of solids and grease from processing sewage has recently been completed at the plant of John Morrell & Co. at Sioux Falls, S. D.

The structure, which is built of brick and reinforced concrete, measures 74 x 84 ft. A part of one floor is completely separated from the rest of the building to provide lockers and shower baths for a number of employees.

Hog hair and toenails, as they come from the dehairing machine on the killing floor, are floated down a metal chute to this building with the overflow water, from the hog scraper. The hair, nails and water first enter a flotation tank where the toenails are separated by gravity from the hair. Most of the nails settle out and accumulate in the lower or collection tank (see sectional diagram below). A small quantity of air is introduced in the bottom of the collection tank to aid in the separation. Dumping of the collection tank occurs about twice

a day to remove the accumulation of toenails.

A conveyor chain carries the hair from the separation tank. The incline from the tank is a perforated plate which permits drainage of the dehairing machine water from the hair as it is carried forward by fingers on the conveyor chain.

The conveyor carries the hair through a continuous cooker where it is submerged in water to which has been added a suitable detergent. The cooking section of the continuous unit is 50 ft. long and 6 in. of water is maintained in this section. This water is recirculated at the rate of 300 gals. per hour from the discharge end of the cooking section to the inlet end. Live steam is introduced through numerous small pipe openings in the bottom of the cooker (as indicated in the sketch) so that a temperature of 195 degs. F. is maintained.

About 50 lbs. of soda ash is added to the first charge of cooking water when operations start in the morning

NEW GREASE INTERCEPTOR

One of the interceptors for grease reclamation is being viewed by C. I. Sall, superintendent of the Sioux Falls plant; R. T. Foster, general manager; Ed. Jacobsen, divisional superintendent, and Walt Nelson, divisional superintendent.

and approximately 50 lbs. is added throughout the shift operation while processing the hair from 600 hogs per hour.

At the discharge end of the cooker the hair is dragged up an inclined perforated plate again for the removal of the cooking water and is then dropped directly into a hair picker and washer, where a supply of water is introduced in the usual manner. The hair then goes into a second picker, through which it passes without added water, and thence out to the feed hopper for the hair dryer. These operations are continuous without the need for pitching the hair from one machine to another.

From the dryer the hair drops to the floor in the immediate vicinity of the hair baler so that the baling operation keeps right up with the continuous process. At no time is there a large quantity of bulk hair on hand.

The elapsed time for the entire cooking-picking process is approximately 25 minutes up to the point of baling.

The grease and solids separation facilities in the building are also of interest. Two grease interceptors are located on the first floor. These interceptors are each 67 ft. long by 19½ ft. wide and are 7 ft. deep. All waste water containing any grease or meat scraps is directed to these interceptors. Air is introduced into the water at the inlet and this tends to separate the grease from any other solid material present and permits the grease to float.

Conveyors push the grease to one end of the basin where it is skimmed off by a helical grease wiper. The same conveyor carries the settled solids to the opposite end of the basin and into a sump. From there the solids are pumped with a trash pump. It is expected that vibrating screens will be employed for concentrating these solids, with the water removed going back into the outlet of the catch basins and the

(Continued on page 28.)

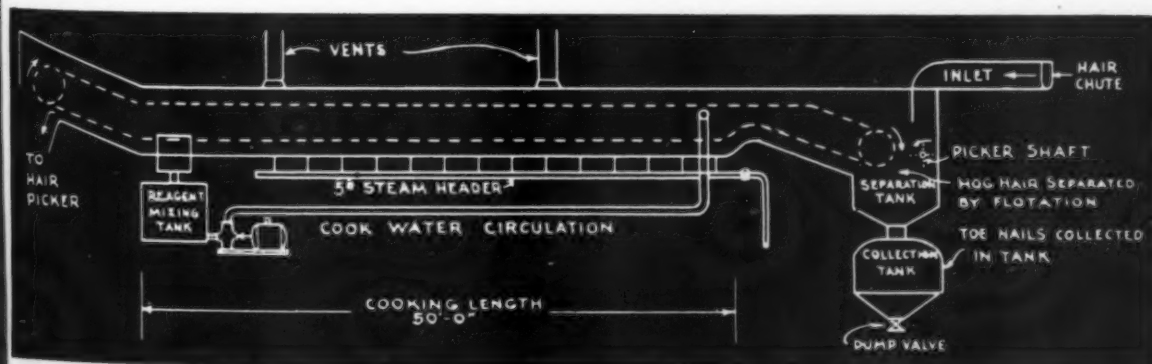


DIAGRAM OF CONTINUOUS HAIR COOKING AND PROCESSING SETUP AT SIOUX FALLS

PLANT OPERATIONS

Ideas for Operating Men

HIDE TAKEOFF

This is the third in a series of articles dealing with hide takeoff, cure, trim and delivery. The articles are based on studies made by the Bureau of Agricultural and Industrial Chemistry, USDA. The first steps in hide takeoff were covered in the second article, which appeared in the issue of May 24, page 14. This article begins with the operation of ripping open the legs, after the rimming over has been completed.

Ripping open the legs is important because it governs the pattern of the body of the hide or the proportion of the hide in the shoulder, belly and butt

Start at the ripping-open cut about 6 or 8 in. from the rectum and cut upward to the back of the hind legs and connect with the cut previously made. In making these cuts the hide should be held tight. If the front cut is made too high there will be a deep indentation behind the foreleg. If the opening cut on the hind legs is started too far from the base of the tail, there will be a low point on the butt that should have been on the belly. These cuts should not be made until the entire belly has been skinned, or the cuts will be rough and jagged.

Remove the hide from the side down to the point where the red covering muscle ends. Skin out the front legs. When siding down, keep the hide taut and free from wrinkles by pulling it

care and time to this important job.

FELL CUTTING: Raise the animal by the hind legs until only the shoulders rest on the floor. This position is known as "half-hoist." Using pincers, pull the skin from the hock. Then remove the skin from the hind legs and round, using the knife carefully so that no knife marks are left on the hide. Clear out around the rectum and split the tail down the inner side to the end of the tailbone.

RUMPING: Skin the hide from around the base of the tail and rump down as far as the fell on the legs. Work in a semicircle on each side of the backbone. Do not remove the hide from the backbone and haunches. The rump is the most valuable part of the hide for leathermaking, and it is also the tightest section. The connective tissue is extremely short, and a good job requires slow, careful work with a keen knife. The butcher should be able to use a knife in either hand in order to skin out both rumps.

REMOVING TAILBONE: Skin out the end of the tailbone and fasten it in



sections. For the cut at the front legs, start at the ripping-open cut well forward at the brisket and somewhat in advance of the elbows or where the front legs join the body. Draw the knife across to the place where the foreleg and body join and continue the cut down the leg to meet the rip already made in skinning out the forelegs.

The same is done for the hind legs.

outward and upward against the knife. Use a long, sweeping, downward stroke.

The connective tissue between the hide and the carcass is very short and it is necessary almost to shave the hide from the flesh. Scoring can be largely avoided by using a round pointed sharp knife, keeping the flat side of the knife blade against that part of the skin already removed, and by giving sufficient

TAKEOFF FROM RUMP TO NECK

Top left, skinning hind legs and round on half hoist. Note that one butcher is using right hand; the other his left. Right, rump skinned; butcher will now strip hide from tail. Bottom left, carcass on full hoist; pulling and fell beating. In some plants the hide is freed by use of a knife rather than by beating. Right, one stage in backing; note that hide is left attached to backbone.



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St. Helens, Ore. • Salina • Salt Lake City • Seattle
San Francisco • Wichita • Wilmington, Calif.

a clamp. Fasten the other end of this clamp to the gambrel. Grasp the switch and pull downward and thus pull the hide off the bone. If a clamp cannot be obtained, skin the hide away from the body and upper side of the tail enough to make an opening through which the hands can be thrust, then strip off the hide by pulling downward and outward.

FELL BEATING: Raise the carcass to "full-hoist" or until the shoulders are clear of the floor. Grasp the hide hanging from the leg and pull down, giving it a few hard jerks if it clings tightly. If the tissue begins to pull meat with it, loosen it carefully with the knife. One butcher should pull on the hide while another beats off the hide over the fell with the back of a cleaver.

BACKING: Skin out the back carefully, using the knife sparingly. First loosen the skin on each side, leaving the hide attached along the backbone. Finally, remove the hide from the backbone by pulling down and using the knife only to start it and to keep the layer of fat over the back from pulling off with the hide. Hold the knife horizontally, directing the edge against the connective tissue and fat.

CLEARING OUT: Raise the carcass to the rail. Skin out each shoulder so that the hide remains attached to the carcass only at the neck. The knife probably will have to be used over the entire section. For this operation the butcher should be able to use a knife in either hand.

DROPPING: Skin both sides of the neck up to the backbone strip and then skin down this strip. It is best to pull only moderately when skinning the neck. Only a little loose connective tissue will be found there. Work the edge of the knife about one-quarter of an inch away from the flesh and keep the flat side of the blade against the hide. Because the tissue is long and loose, it will stretch over the knife edge unless the knife is razor sharp.

As soon as the hide is dropped, it should be spread out, flesh side up, under a good light and examined for cuts, scores, corduroy, excess meat, excess fat, wet or bloody condition and pattern. Any defects should be pointed out to the operator responsible and measures taken to remedy the condition. A record should be made of the skinning defects. If the skin is grubby or has excess manure, this should also be recorded. The hide is then ready to be graded and sent to the hide cellar for salting.

FLASHES ON SUPPLIES

CENTRAL PAPER CO., INC.: E. W. Pitt, director of sales of this Muskegon, Mich., firm, has announced the appointment of Arthur Proudfoot as the company's west coast representative. He will maintain offices at Los Angeles, Calif.

Contribute to the Cancer Fund.

USDA WANTS 13,000,000 LBS. LARD FOR GERMANY

The U. S. Department of Agriculture this week asked federally inspected establishments for offerings of lard and rendered pork fat for shipment to the combined U. S.-British zone of occupied Germany. It is expected that initial purchases under this program will total about 13,000,000 lbs. Types of lard desired are P. S. and refined as well as rendered pork fat. Product must be packed for export in 56-lb. boxes or tierces for shipment during June.

Offerings submitted to the USDA will be opened at 1 p.m., EST, June 5 and awards, to be made on a competitive basis, will be confirmed by June 6. Offers should be f.o.b. vendor's plant. It is expected that shipments will move through New York and bids will be equalized to adjust for differences in lard transportation rates.

Armour Resumes the Sale of Dash Canned Dog Food

Armour and Company recently resumed regional distribution of Dash canned dog food after a six year wartime lapse in production. The product is being promoted with 1,000-line newspaper advertising together with radio spot announcements, car cards and outdoor displays wherever feasible. Expansion of the market will be gradual, officials announced, with distribution and promotion thus far confined to the Carolinas, Virginia, northern Georgia, Kansas, southern Missouri and Texas.

Ad copy emphasizes that Dash contains liver, provides complete canine nourishments and that 95 per cent of all dogs tested ate it eagerly the first time it was offered. Foote, Cone & Belding is the agency handling the account.

KROGER ORDERED TO PAY TAX

The Ohio board of tax appeals has ordered the Kroger Co., Cincinnati, retail food chain, to pay \$62,933 in sales and use taxes on cartons, lard boxes, meat barrels and similar containers used in shipping food to its various branches. The company has announced plans to carry an appeal to the Ohio supreme court. The board held that had the containers been passed along to the public or used for display purposes in the stores they would have been tax exempt.

LARD "LOT" 40,000 LBS.

The Chicago Board of Trade this week voted to reduce the unit of trading in lard from 50,000 to 40,000 lbs. and to permit delivery in the form of either 100 tierces or 100 drums. "Lots" for future delivery of meat remain at 30,000 lbs. The Board also adjusted commission rates on trading in accordance with the size of the new unit.

SAFeway 1946 PROFIT UP

Safeway Stores, Inc., reported net sales for the year ended December 31, 1946, of \$847,455,525, compared with \$664,771,549 in 1945. Net profit was \$11,413,626 in 1946, more than twice the \$5,082,514 reported in 1945.

During the year the firm acquired an additional meat slaughtering plant in Joplin, Mo., which enabled it "to obtain a much larger and, from a quality standpoint, better supply of meat for its retail meat sections during 1946 than would otherwise have been possible." This brought the total to 11 slaughtering plants, four dressing plants and four meat distribution warehouses. The company also added two poultry plants,

at Showell, Md., and Rogers, Ark.

A total of 23 retail stores and 38 meat sections were opened during 1946, while 52 retail stores and 56 meat sections were closed. As of December 31, 1946, the firm had in operation 2,413 retail stores in which were located 2,364 meat sections.

DOG FOOD PROMOTION

F. G. Vogt & Sons, Inc., Philadelphia, Pa., recently inaugurated a once weekly spot radio announcement campaign to promote the company's Thrivo dog food. The program will run for a 52-week period, starting in June. The contract was placed by the Clements Co.



Tale of the Lady, the Shopping Bag, and the Favorite Brand of Lard



ONCE upon a time, when the lady went to market with her shopping bag, she bought any old brand of lard. Then one fine day she happened to buy some lard processed by a packer who had just converted to continuous, closed, controlled chilling and plasticizing with Votator apparatus. When she took the lard out of her shopping bag at home, she was amazed at its smooth, creamy, uniform texture. She found it cooked better, tasted better, and kept perfectly. It was not just "lard" but a fine shortening. Forever after she bought only this brand of lard when she went to market with her shopping bag. This made the packer doubly happy, because the Votator apparatus reduced his lard processing cost and at the same time improved the quality of his brand of lard for bigger sales, at a better profit.



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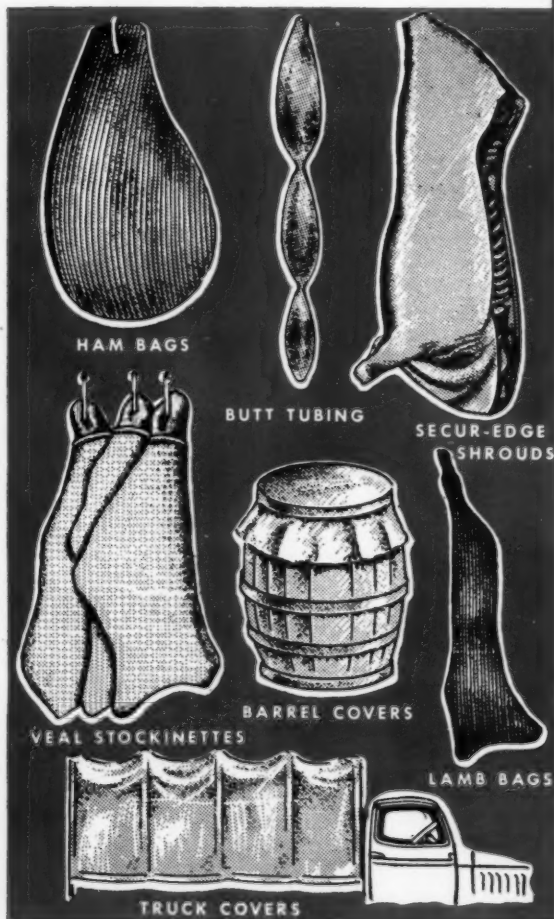
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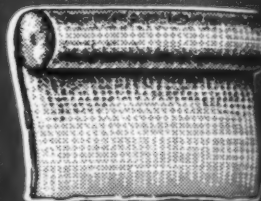
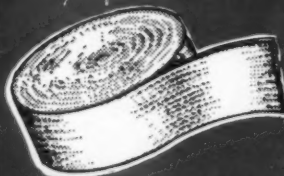
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FRIDGI-NETTE FOR FROZEN POULTRY

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AGENTS IN PRINCIPAL CITIES

Up and down the MEAT TRAIL

Personalities and Events of the Week

- The Missouri Packing Co. plant at Kansas City, owned by Safeway Stores, Inc., has been sold to George Neal and H. H. Boyd, of the Pipkin-Boyd-Neal Packing Co., Joplin, Mo., original owners of the plant, who had sold it to Safeway about a year ago. The owners plan to expand and operate the plant under a partnership.
- William B. Traynor, vice president and treasurer of Swift & Company, Chicago, this week was elected vice president of the Chicago board of education. Traynor had been appointed a member of the board earlier this month by Mayor Martin H. Kennelly. He has been with Swift & Company since 1901 and became vice president in 1928.
- Maynard E. Lawrence, salesman at the Harrisburg, Pa., branch of Kingan & Co. for more than ten years, has been promoted to a supervisory position at the company's Richmond, Va., plant. He was honored at a farewell dinner held by fellow employees at Harrisburg recently.
- The Val Decker Packing Co., Piqua, O., played host recently to an advanced class of students in meats from Ohio State university, Columbus. George Decker, vice president of the company, presented prizes to the three students who scored highest in a meat identification and grading contest.
- Arthur W. Egner has been appointed head of the suggestion division of Swift & Company, it was announced recently

AOCS Elects New Officers at Annual Meeting in New Orleans

Dr. Reid T. Milner, head of the analytical and physical chemistry division of the Northern Regional Research Laboratory, Peoria, Ill., was elected president of the American Oil Chemists' Society at its recent thirty-eighth annual meeting in New Orleans, La. Dr. Milner, vice president and membership chairman last year, succeeds S. O. Sorenson of the Archer-Daniels-Midland Co., Minneapolis, Minn.

Other 1947-48 officers of the association elected at the

meeting are: C. P. Long, chemist of Procter and Gamble, Cincinnati, O., first vice president; E. M. James, general supervisor of research, Lever Bros. Co., Cambridge, Mass., second vice president; V. C. Mehlenbacher, assistant chief chemist, Swift & Company, Chicago, third vice president; L. B. Parsons, chief chemist, Lever Bros. Co., fourth vice president in charge of the society's soap section; H. L. Roschen, research chemist, Swift & Company, secretary, and J. J. Vollertsen, retired chief of chemical research, Armour and Company, Chicago, treasurer.

Vollertsen and Felix Paquin, a founder and first president of the Society, were both elected to honorary membership. Roschen was reappointed editor of the *Journal of the American Oil Chemists' Society*, a position he has held since 1937.

by K. H. Clarke, vice president in charge of meat packing operations. He succeeds Herman W. Seinwerth who has been appointed a member of the company's industrial relations department. Egner began his service with the firm 17 years ago as a member of the package lamb division and after a time became a member of the analysis committee.

• The O. J. K. Packing Corp., Kingston, N. Y., has purchased the cattle slaughtering plant at that city formerly owned by the Kingston Operating Corp.

• Denver, Colo., voters have approved \$1,500,000 in bonds for construction of a new National Western Stock Show stadium and additional livestock hous-

ing facilities. The vote reflected approval of the entire overall stock show improvement program, created by architect J. Roger Musick, which calls for several new buildings in addition to the stadium and enlargement work. Construction on several of the structures is expected to get underway in the near future.

• Charles H. Linser, 64, salesman for the Lohrey Packing Co., Cincinnati, O., died recently at his home there. Mr. Linser had worked for the company more than 35 years.

• Effective June 2, the Can-Meat Corp., New York city, will be located in its new headquarters at 85 Murray st. The four-story building which will house the new headquarters has larger cooler and storage space, it was revealed by Robert Blumberg, president.

• C. N. Leach and Wendell W. Monkley recently leased a large warehouse at Laconia, N. H., and have established a wholesale meat business there with the name of Laconia Packing Co. The plant was opened early in May.

• John W. McKelvey, president of the Southwestern Packing Co., Harlingen, Tex., has been elected to the board of directors of the Harlingen State Bank. McKelvey is also president of the Southwestern Cotton Oil Mill, Raymondville, Tex.

• Harry J. Carley, Philadelphia, Pa., provisions broker, died May 24 in that city. Mr. Carley was well known to food industry executives in the area and his death came as a shock to many.

• A. H. Huettl, owner of the City Meat Market and the Lake City Locker Plant, Lake City, Minn., is constructing a \$25,000 slaughterhouse and meat processing plant near that city. The structure will be 45 x 60 ft. and will contain facilities



DR. VOLLERTSEN



HELICOPTER HOPS FOR HYGRADE

The Hygrade Food Products Corporation, which supplies the resorts of Westchester County, New York, with provisions, helped inaugurate the opening of the new season by flying the Hygrade helicopter to the Glen Island Casino, one of Westchester's dine and dance spots, which has just resumed operations. Pretty Louise Hyde inspected the meat packing firm's helicopter while Earl Wilson, noted newspaper columnist, gallantly gave her a helping hand.

for slaughtering and processing all types of livestock and cooler and freezer.

● Prominent speakers at the University of Wisconsin's annual farm and home program held this week included J. B. Thorne, vice president of Wilson & Co., Inc., Chicago, who discussed the livestock and meat situation and H. F. Warner, USDA meat specialist, who talked on meat storage in freezer lockers.

● John Dohogne, recent graduate from Oklahoma Agricultural and Mechanical college, has been appointed assistant manager of the agricultural service department of John Morrell & Co., Ottumwa, Ia. Announcement of the appointment was made last week by J. M. Foster, vice president in charge of operations. In his new position, Dohogne will work under R. G. Plager, manager of the agricultural service department. He will assume his duties at Ottumwa on June 2.

● Rogers E. George, St. Paul, Minn., livestock expert with over 30 years of experience, was elected president of the National Livestock Exchange at the fifty-ninth annual convention at Oklahoma City, Okla., recently. Other officers of the association elected at the meeting are: Chris E. Metzger, senior vice president; William P. Dolan, treasurer, and Henry R. Park, secretary.

● Armand F. Bastian and Ellard Pfaelzer, first and second vice presidents, respectively, of the National Association of Hotel & Restaurant Meat Purveyors, were honored at a recent testimonial banquet held at the Drake hotel, Chicago. The two men were presented with scrolls signed by each member of the Chicago association.

● W. R. Moninger, well-known livestock farmer of Marshall County, Iowa, died at his home in Marshalltown, Iowa, on May 26 at the age of 85. Mr. Moninger was associated with his father, Demas M. Moninger, in the management of the famous Crimson Herd, which showed extensively at livestock expositions during the latter part of the nineteenth century and won two grand championships at the Chicago Livestock Show which was the forerunner of the International. The dressing percentage of one of his champion steers established a record which has never been equalled. Mr. Moninger was formerly a member of the board of regents of the State University of Iowa and Iowa State College. During his terms as regent of Iowa State he was active in building the emphasis given by the college to animal husbandry and kindred livestock subjects.

● The Sunflower Meat Packing Co., Leavenworth, Kans., recently began operations in that area under a Kansas

Swift Enters the Television Field With a Weekly

Home Service Club Program Starring Jinx Falkenburg

Television—newest medium of communication—is now being used by Swift & Company to promote its meat and meat products. The Swift Home Service Club, telecast on Fridays from 1 to 1:30 p.m., EDT, becomes the first regularly scheduled daytime show from WNBTV, New York, key station of the projected NBC network.

"Radio in recent years has gained full stature in joining magazines and newspapers as an advertising medium," Vernon D. Beatty, Swift advertising manager, declared. "Now we have television as a potentially great means of bringing the consumer a visual image of our products in actual use!"

Stars of the Swift Home Service Club are Jinx Falkenburg, vivacious cover girl, movie starlet and radio artist, and her husband, Tex McCrary, topflight Manhattan newspaperman. Voted by a New York radio editors poll as the most popular husband and wife team in radio, the McCrarys preside over an entertaining "kitchen clinic." There Martha

Logan, Swift home economist, demonstrates approved methods of food preparation and new ideas for menu planning and table decoration.

The Home Service Club format is that of a successful woman's magazine, featuring entertainment, home service suggestions and food presentation.

Favorable audience reaction already has been noted from a large segment of New York's estimated 20,000 set owners, Beatty said. "Swift & Company considers the Home Service Club a valuable experiment in a new medium. As facilities become available, and commercially economical, we hope to extend our activities to network presentation."

Coaxial cable, by which television will be carried throughout the country, already is linking major population centers and it is expected that nationwide networks will become a reality within three years. Some 11 stations are in current operation, with construction of 47 others approved by the Federal Communications Commission.



JOHN DOHOGNE



SWIFT TELEVISION PROGRAM MARKS FOOD INDUSTRY "FIRST"

Taken at the initial telecast of the Swift Home Service Club in New York recently, this photograph shows Swift's television Martha Logan, Miss Margaret Wagoner, who will give New York's 20,000 set owners useful home service suggestions. Stars of the program, first regularly scheduled daytime show from WNBTV, are Jinx Falkenburg and her husband, newsman Tex McCrary.

state charter. The plant, once the Leavenworth Packing & Storage Co., and later the Morris Packing Co., was purchased by Walter Luer, vice president of the Luer Packing Co., Los Angeles, Calif., who is president of the new corporation. John B. Simpson has been named superintendent of the plant which will be staffed by the same workers employed by the Morris Packing

Co. Luer said the plant will carry on hog killing operations only at present and plans for future operations are still in the formative stage. A. L. Morris, former operator of the plant, is still operating a packing plant at Coffeyville, Kans.

● J. L. Milani has announced plans for construction of a slaughterhouse at Canoga Park, Calif.

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THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, *Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

Milwaukee Sausage Plant

(Continued from page 16.)

impair the quality of the product.

Once an order is assembled its movement to destination is facilitated by the order identification system evolved by the plant. When the customer's order is received it is zoned by the biller for its proper route truck. Each of the 11 zones in the plant's distribution area has a different color which is used on the gummed package labels for the zone. When the order is assembled, the packing room clerk writes the customer's name on the properly colored name label and affixes it to the package. On the loading dock the colored labels speed up loading through ease of identification. Packaged orders are moved from the packing room to the loading dock with the aid of light trucks. Straight



PLANT SHIPPING DOCK

A workman weighs an order to be picked up by the customer. The scale here is equipped with a welded steel table and large treadle for ease in handling smaller orders. The biller is shown in background.

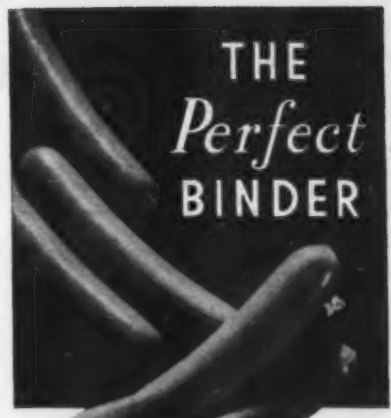
boxed orders are moved on mobile skids. These are used in receiving and shipping for the plant has found they reduce to a minimum the need for handling. For example, salt is loaded on the mobile skids, trucked to the storage room and left there until needed in the manufacturing room when it is trucked to the proper location. The salt stays on the same skid throughout its entire movement.

Another aid to faster truck loading is a multi-level truck platform. One of the loading platforms has a depression to take care of the difference in the tail gate heights between company trucks and those of common carriers or customers.

LARD FROM FATBACKS

Yields of lard obtained from different materials vary somewhat on account of variations in hog types, feeding, etc. The following yields in percentages of the weight of lard materials rendered, are typical:

Lard materials rendered	Lard yield in per cent
Fat backs—	
6/ 8 lbs.	81½
8/10 lbs.	82½
10/12 lbs.	83½
12/14 lbs.	84½
14/16 lbs.	85½
16/18 lbs.	86½
18/20 lbs.	86½
20/25 lbs.	87½



THE
Perfect
BINDER

for

**WIENERS, BOLOGNA
Specialty Loaves**

TRY IT FREE

We'll be pleased to send you a free sample—just drop us a letter—so you can see for yourself how Special X as a binder will improve your quality at low cost.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for FREE Samples

Special X
SOY FLOUR

Meatone
GRITS

**SPENCER
KELLOGG**
AND SONS, INC.
DECATUR 80, ILLINOIS

CROSS YOUR T's For Safe Hot Water Efficiency!



**Only Pick Instant Water
Heaters Give You
Hot Water Instantaneously
from 10 to 200 Gallons Per Min.
Absolute Temperature Control
from 40° to 180° F.
Complete Safety as an Integral
Part of the Heater Design . . .**

A PICK instant water heater will cross the "T's" right out of your picture!

PICK's "pressurizer piston" assures you of a constant flow of hot water at the exact temperature required in each department. No fussing with valves for hand mixing . . . no bulky storage tanks. Simply set the thermostat, open the water valve, and you have hot water! There's no danger of flashback, since the steam valve shuts off automatically if water supply pressure fails.

Heaters are pre-engineered and factory assembled—in seven sizes with maximum capacities ranging from 10 to 200 gallons of hot water per minute. PICK engineers will help you to select the particular model that will solve your hot water problems most efficiently.

• A patented feature, exclusive with PICK

FOR FURTHER DETAILS, WRITE DEPT. 11

Made by **PICK MANUFACTURING CO.**
WEST BEND, WISCONSIN, U. S. A.



PROCESSING *Methods*

German Style Wiener

Such a wiener can be made with the following formula. The meats used in a 400 lb. block are:

160 lbs. fresh bull meat
40 lbs. fresh veal trimmings
200 lbs. fresh regular pork trimmings

Grind bull meat, fresh veal, and pork trimmings separately through 1-in. plate, then through $\frac{3}{8}$ -in. plate. Put in silent cutter and chop from 4 to 5 minutes or longer, adding the following for each 100 lbs.:

20 lbs. fine shaved ice
2½ lbs. salt
5 oz. sodium nitrate
¼ oz. nitrite of soda
1 lb. refined corn sugar
1 lb. granulated sugar
9 oz. special seasoning
12 to 14 lbs. dry milk solids

Stuff in wide sheep casing and link from 5 to 5½ inches long. (Wash before running into smoke house.) Smoke at 110 degs. F. for one hour, raise gradually to 130 degs., to 135 degs. for 1½ hours. Cook for 12 to 14 minutes at 170 degs. F. Color according to shade desired.

Cool rapidly for 8 minutes under cold ice water and rinse with hot water. Leave for 1 hour and 30 minutes at room temperature before running into cooler.

ALL-BEEF GARLIC SAUSAGE

A midwestern sausage manufacturer wants a formula for an all-beef garlic sausage. He writes:

EDITOR THE NATIONAL PROVISIONER:

We would like to have you give us a formula for an all-beef garlic sausage similar to the kosher type of product.

A kosher style garlic sausage is made from the following meat materials:

85 lbs. cured medium fat beef trimmings
15 lbs. cured brisket fat, sinewless

Grind trimmings through $\frac{1}{8}$ -in. plate and brisket fat through $\frac{1}{4}$ -in. plate. Place meats in mixer and add seasoning. Stuff in beef rounds in 1-lb. lengths. Link at center and tie the two ends together, leaving about 1 in. of string between the two for hanging over the smoke stick.

Smoke for two hours in medium hot smoke. Cook for 30 minutes at 165 degs. F. and rinse with cold water when finished.

BEEF HEAD YIELDS

While the following yields in boning out steer heads cannot be considered average, they are probably typical. Yields from heads of reasonably fat steers are:

	Lbs.
Trimmed tongue	5.0
Cheek and head meat	5.0
Brains	.9
Lips	1.2
Total	12.1

Meat Loaf



From time to time during the summer meat loaf formulas will appear in this column.

Ham and Egg Loaf

The egg portion of this loaf consists of frozen egg whites. Thaw out 10 lbs. of the frozen whites and pour into a square or oblong mold. Cook in boiling water for about two hours, or until the whites coagulate and are firm.

This material may then be sectioned, as suggested in the article on combination loaves, or it may be cut in long strips or cubed. Strips may be laid lengthwise in the meat loaf mold between layers of chopped cured pork or ham mixture; the cubed egg may be mixed with the meat material in the mixer.

Meat for such a loaf consists of regular spiced ham, luncheon meat, or some other cured pork mixture with a good dark red color for contrast with the white of the egg.

This egg white mixture might also be cut up into various shapes, such as hearts, diamonds, etc., with cookie cutters. The shapes might be set upright in the meat mixture in the mold or they might be laid in the top of the loaf.

Such special loaves are attention getters and have promotion value even though production may be small.

Cooked Ham Loaf

If this product is sold as "ham" loaf it should be made of ham trimmings, heavy or cushion bruised hams, etc. The cured meat used should not be over 80 per cent lean. Run 100 lbs. of cured meat through $\frac{1}{8}$ - or $\frac{3}{8}$ -in. plate and place in mixer with:

3 oz. white pepper
8 oz. sugar
1 oz. ground celery seed
¼ oz. ground cloves
¼ oz. cinnamon
3 tablespoons maple flavoring

Smooth appearance and firmness of loaf may be increased by addition of 1 to 2 lbs. gelatin and 3 lbs. dry milk solids or other binder. One pound of brown sugar and 1 oz. maple flavoring

may be substituted for the seasoning formula given above. Loaf meat is filled in molds lined with parchment and cooked for 3½ hours at 165 to 170 degs. F.

Resulting loaves, after chilling, may be stuffed into artificial casings. If not stuffed, they may be sprinkled with sugar and decorated with fruit. Such uncased loaves are put in a 550-deg. oven for 6 minutes, resprinkled with sugar and heated for another 8 to 10 minutes.

Under another method the uncooked loaves in artificial casings are placed in wire cages and baked in the oven or smokehouse. If an oven is used, the temperature should be low to start and should rise gradually to not higher than 300 degs. Hold at this temperature until finished. Smokehouse processing is started at 130 degs., the temperature raised over 1 hour to 160 degs., and then rapidly up to 180 to 190 degs. until inside temperature of loaves is 157 degs.

Loaf for Epicures

This is a fancy and unusual specialty and must be priced higher than many other kinds. The meat formula requires:

50 lbs. cured lean pork trimmings
25 lbs. cured beef trimmings
30 lbs. cured regular pork trimmings
3½ lbs. cured and cooked pork tongue and cheek meat
1½ lbs. S.P. ham fat

Lean pork, beef and regular pork trimmings are ground twice through $\frac{1}{8}$ -in. plate. Cooked tongue, cheek meat and S. P. ham fat are diced. Mix meats with:

1½ lbs. salt
3½ lbs. tomato puree
8 oz. prepared loaf seasoning
9 oz. dextrose
3½ lbs. dill or sweet pickles
3 lbs. chopped pimientos
6 lbs. dry milk solids or binder
6 oz. ham spice

Stuff into loaf retainer lined with caul fat. Cook for 3½ hours at 160 degs. F. Dip in thin gelatin and stuff in artificial casings.

Mushroom Meat Loaf

A 60 per cent beef and 40 per cent pork formula is used in making this product. Pork is ground through $\frac{1}{8}$ -in. plate and about 5 per cent moisture added. One pound of mushroom powder is mixed with pork and the mixture is fried slowly. Pork is then cooled to 50 degs. F.

Two or three cans of mushrooms are simmered in cooking fat for a few minutes and then cooled to 50 degs. Chop beef to binding consistency, adding ice, and mix with desired spices. Pork and beef are mixed and mushrooms added on the last turn. Start baking these loaves at 180 degs., raising the temperature to 200 degs. within an hour. Hold at 205 degs. for 2 hours. Loaves may be decorated with mushroom buttons.

PREPACKAGED VARIETY MEATS

Prepackaging of variety meats, such as kidneys, tripe and brains, and of less popular cuts, such as ox-tails, has been found to increase sales measurably in the London Terrace Super Market, New York city, where three self-service cases for these items have been installed. The manager attributes the larger sales to the fact that the customer can browse at will and pick up meats she would not think to ask for at a service counter. The market packages its own meats, devoting part of the storage room to the operation, which is done entirely by hand. Each package carries a London Terrace label, stating the name of the meat, its weight and price.

NEW FROZEN FOODS PACKAGE

A patented packaging feature distinguishes a new line of pre-cooked frozen foods distributed by the Singer Food Processing Corp., Bronxville, N. Y. Single portions of the products are put into double thick vegetable parchment bags which are closed with a tightly drawn cord and padlocked with a crimped metal fastener. This package is moisture-vapor proof and permits the food to be reheated by placing it, still packaged, in boiling water without danger of flavor loss or change in product composition, according to K. M. Singer, owner.

NEW MORRELL HAIR AND GREASE BUILDING

(Continued from page 17.)

solids being reclaimed if they are found to be of sufficient value.

Considerable revamping of underground sewers was necessary to effect

tion to providing salvage facilities to recover a greater percentage of the fats in sewage waters, these new interceptors will reduce the load the packing

EXTERIOR OF MORRELL UNIT FOR BY-PRODUCTS

New structure is the three-story hair processing and grease and solids reclamation unit at the Sioux Falls plant of the Morrell company. The 74 x 84 ft. building, which is constructed of brick and reinforced concrete, includes locker rooms and employee showers as well as facilities for the reclamation of by-products.



proper separation of waters reaching these new interceptors or catch basins. It was necessary to construct 1,965 ft. of underground lines as well as to relocate many lines inside the plant. Every effort was made to prevent so-called "white" water from reaching these new grease interceptors. In addition

plant sewage places on the city sewage treatment plant.

Contractors on the job were Henry Carlson Co., general; Electric Construction Co., electrical; McNeil & Lake of Sioux City, sewer lines; Link-Belt Co., equipment. Morrell construction crews installed all equipment.

There are no
"CURE-ALL" CURES
in the *Custom* line!

We offer not one, but SIX
types of curing materials...

each with a specific purpose... each with distinct advantages

There is a specific CUSTOM-made curing material designed to fill each and every curing need. Regular straight cures offer speedy curing action, positive color fixation and always-dependable results. Complete cures impart a distinctive flavor that means added sales appeal... *extra profits!* Special cures offer amazing results in both flavor and yield... 15% GAINS IN BOILED HAM PROCESSING. All CUSTOM-made cures offer unusual sales possibilities!

MAKE IT YOUR CUSTOM TO SPECIFY CUSTOM

SALISAGE INGREDIENTS



SPECIALTY MATERIALS

FOR FINER FLAVOR, BETTER QUALITY, HIGHER SALES

Because of CUSTOM'S wide range of cures we can assure the exact results you desire... at cost per pound of meat so low it will surprise you. Made of highest quality U.S.P. and other quality ingredients, perfectly blended. You'll find CUSTOM Cures unsurpassed... write for details and working samples.

Custom Food Products, Inc.

701-707 N. WESTERN AVENUE, CHICAGO 12, ILLINOIS

HOW FOOT-MOUTH DISEASE FIGHT IS BEING MADE

In full-scale field operation in the fight against foot-and-mouth disease in Mexico, a force of U. S. Department of Agriculture veterinarians on May 16 joined with Mexican authorities in slaughtering and burying 586 infected animals on the ranch of David C. Jeffcott, an American citizen. The ranch is located in Toluca Valley, about 40 miles south of Mexico City. The Jeffcott stock consisted of six Hereford bulls, 45 Hereford cows and heifers, one Hereford calf, five Holstein cows, 487 sheep, and six hogs. The Hereford bulls, cows, and heifers were registered purebreds.

The appraised value of all the animals will be paid to the owners from funds made available for this purpose by the U. S. and Mexican governments.

The animals were first appraised by experts of both governments, with the owners usually present. The cattle were driven to a burial pit 80 ft. long, 15 ft. wide, and 12 ft. deep with a slope at one end. They were then dispatched by fire-arms. The sheep and hogs were killed and buried in nearby pit silos.

After the animals were slaughtered their carcasses were slashed and covered with quicklime, to assure the destruction of the virus, and the trench filled with earth. Disinfecting operations extending to all livestock facilities and premises are to follow the slaughter. These operations include the spraying of stalls and corrals with disinfecting solution and the sanitary disposal of manure and contaminated feed.

The ranch will be kept in quarantine until found to be safe for restocking.

DANISH HOG PRODUCTION

Denmark's February 8 hog census showed 131,000 bred sows, compared with 120,000 on December 28 and 116,000 on November 1. The number of suckling pigs on February 8 was slightly higher than a year earlier, but lower totals for other pigs and slaughter sows reflected smaller autumn farrowings.

However, Danish meat exports in 1947 are expected to continue at about the 1946 level, when 202,000,000 lbs. were exported. This represented an increase of 45,000,000 lbs. over the preceding year, but was less than half the 1934-38 average.

CANNED MEAT PROMOTION

One of the opening guns in the heavy canned meats promotional program promised for this summer by meat packers and can manufacturers was fired recently as Libby, McNeil & Libby launched an extensive newspaper advertising campaign for corned beef hash, deviled ham, Vienna sausage, lunch loaf and other specialty items.

Basco-TEX GENUINE PLASTIC APRONS

**Positive Protection
Against Water, Oil,
Acids, Alkalies**



PRICES — SIZES — COLORS

BLACK or WHITE

8-MIN Plastic

27 x 36...\$ 9.00 per doz.
30 x 36... 9.75 per doz.
36 x 40... 11.15 per doz.
36 x 44... 13.65 per doz.

BLACK or WHITE

Extra Heavy

20-MIN Plastic

27 x 36...\$14.20 per doz.
30 x 36... 15.50 per doz.
36 x 40... 20.15 per doz.
36 x 45... 22.60 per doz.

Full Length Sleeves

\$14.25 per doz. pair

Leggings, Hip Length

\$25.75 per doz. pair

BLACK

12-MIN Plastic

27 x 36...\$10.25 per doz.
30 x 36... 11.15 per doz.
36 x 40... 14.25 per doz.
36 x 44... 15.80 per doz.

BLACK or MAROON

Heavy Double Coated

Neoprene

27 x 36...\$12.90 per doz.
30 x 36... 14.00 per doz.
36 x 40... 18.33 per doz.
36 x 44... 20.50 per doz.

Full Length Sleeves

\$12.90 per doz. pair

Leggings, Hip Length

\$23.50 per doz. pair

EXTRA HEAVY WHITE PLASTIC COATED CLOTH REVERSIBLE APRONS

27 x 36...\$14.20 per doz. 36 x 40...\$20.15 per doz.
30 x 36... 15.50 per doz. 36 x 45... 22.60 per doz.

All prices F.O.B. Chicago. Minimum order 1 doz.

ORDER BY MAIL OR PHONE

Free Sample Switch on Request

ALL CLOTH APRONS

Now Available

Write for Samples and Prices

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ASSOCIATED BAG & APRON CO., 222 W. Ontario St., Chicago 10, Ill. • SUPenor 5809



ROLLER BRANDING

is the easy, handsome, permanent
way to low-cost identification of

BRAUNSCHWEIGER

LIVER SAUSAGE

The #152 Great Lakes Roll Brander, shown left, does a handsome job of branding sausage in large casings. Provides brand identification from end to end of product — even small retail purchases are identified. Brander is sturdily built, electrically heated, has hand-engraved roller die. Complete brander with one die costs only \$50, extra branding dies \$30 each. Order now!

ALL NEW GREAT LAKES CATALOG Now Ready!

Illustrates, describes,
gives prices of all
branders, markers,
sealers, supplies. Ask
for your free copy
today!



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Announcing

"FASTIE"

NEW REVOLUTIONARY DEVICE
TO FASTEN SAUSAGE CASINGS

At last science has developed this new, amazing way of "END TIES" on sausage casings.

FASTIE spells doom for the old fashioned, laborious method of pulling strings, cutting and burning fingers...slowing up production and making meat look anything but "neat".

600 END TIES PER HOUR

FASTIE is making sensational progress and the sausage industry is "buzzing" with flattering comment concerning the achievements of this revolutionary metal fastener and the amazing FASTIE fastening machine. Startling reports from plants in various parts of the country claim that "time saving records" are soaring higher and higher. The reports show stuffing capacity being increased on an average of ten per cent. FASTIE close end ties are saving 100 casings when 1000 casings are being used. FASTIE is fastening 600 casings per hour which is double the amount tied by the old fashioned hand method.

Write for informative brochure

FOUR FREEDOMS

FREEDOM.....FROM PULLING STRINGS
FREEDOM.....FROM UGLY STRING CUTS
FREEDOM.....FROM BLOOD INFECTIONS
FREEDOM.....FROM STRING BURNS

HERCULES FASTENERS, INC., 1140 East Jersey Street, Elizabeth, N. J.

NEW EQUIPMENT *and Supplies*

NEW INSECTICIDE

Development of a powerful new insecticide, chlordane, which is reported to be ten times more effective than DDT against certain insects, has been announced by the Dow Chemical Co., Midland, Mich. Tests show that the substance destroys roaches much faster than DDT and retains its effectiveness several months after treatment of pest-infested areas. It is available in both spray and dust forms.

The best method of applying the insecticide, the manufacturer states, is to direct a coarse spray into cracks, burrows, tunnels, wall spaces, conduits or "nests" where roaches multiply and travel, or place a dust barrier across their paths. The most significant immediate usage for the insecticide appears to be in the control of cockroaches, but it is also effective against ants, flies and mosquitoes. The triple-action insecticide kills insects by direct contact and stomach action and as a vapor rising from spray or dust deposits on treated surfaces, but is not hazardous to man and domestic animals when used as recommended.

APRON RENEWAL PROCESS

A method for renewal of worn industrial aprons has been developed by the Glove Manufacturing Co. of Columbus, O. The repair process involves application of the "retread" idea to



neoprene-latex treated aprons. Most industrial aprons, according to the president of the Ohio firm, break in but one or two places and all that is necessary is to patch the badly worn spot and then apply a recoat of neoprene solution

to the entire fabric. The repair job is said to produce aprons which wear as well as new ones and which are reinforced at the spots where they are subject to greatest strain. The process is being applied to white and colored aprons as well as to standard black types. Finished aprons are claimed by the manufacturer to be oil-proof, washable, pliable and to weigh less than one lb.

HAND TRUCK LINE

A new line of hand trucks featuring a "thrust absorber" principle by which a thrust from the load is carried directly from the nose plate to the frame and not through a welded joint has been announced by The Ace Co., Ocala, Fla.



The trucks are manufactured of 16 gauge 1 in. O.D. steel tubing and are equipped with semi-pneumatic or solid rubber wheels. Units are available in capacities ranging from 350 to 750 lbs., and in heights from 48 to 57 in. Single, double and curved handle models can be had with either straight or concave cross bars.

LIGHTWEIGHT APRON

A new lightweight, easy to wear industrial apron made of Koroseal film, a flexible synthetic material, has been developed by the B. F. Goodrich Co., Akron, O. The clear, transparent film is resistant to acids, greases, oils, caustics, gasoline, animal and vegetable fats, butter fats, blood, solvent and soaps, and will not become stiff or tacky. It can be sterilized in a disinfecting solution.

The apron is made in two sizes, 29 by 35 in., with tape and hem, weighing three ounces, and 35 by 45 in., with tape, hem and grommets, weighing five ounces each.

WOMEN'S WORK UNIFORMS

A complete line of washable work uniforms for women is offered by the E. R. Moore Co., Chicago. The uniforms are manufactured from sanforized aerocloth, an all-cotton fabric of high thread count and said to be color fast and easy to launder and available in four colors.

FLEXIBLE COOLING TOWER

To meet the increasing demand for a more flexible spray type natural draft cooling tower, the Marley Co., Inc., Kansas City, Kans., has developed the new series 200 tower which may be



purchased in various sizes and added to at any time expansion is required and which may be used for open or closed cooling systems. Features claimed for the new towers by the manufacturer include the following: standardized for volume production and economical construction; designed in standard bays and standard atmospheric sections which are easily installed for closed system cooling and constructed of rough hardwood lumber for full dimensional strength and low cost.

ALUMINUM-WHEELED CASTERS

The Market Forge Co., Everett, Mass., has started production of its new aluminum-wheeled caster. The wheels on these casters are made of aluminum alloy, said to have higher tensile strength than cast iron and to provide several advantages over other types of wheels, both metallic and non-metallic. The casters are available in swivel and rigid types, equipped with 4 x 2 in., 6 x 2 in., and 8 x 2 in. wheels.

A feature of the aluminum alloy wheel claimed by the maker is that it does not wear floors as rapidly as other metallic wheels. This is due to the inherent "greasiness" of aluminum. Although it is a hard material, it is said to have an easier effect on the floor over which it travels than other metals. This "greasiness," or inherent self-lubricating feature, also prevents rapid wear of the wheel itself. The casters are being sold at the same price as semi-steel wheeled casters of the same size. The face of the wheel is machined concentric with the axle and runs on roller bearings equipped with hardened inner races and are furnished with high pressure zerkl fittings.

MARKET SUMMARY

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Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Generally steady; other markets mostly 25c to 75c higher.

	Wed.	Thurs. last week
Chicago, top	\$24.50	\$24.50
3 day avg.....	22.91	21.79
Kan. City, top.....	24.50	23.75
Omaha, top	25.00	24.75
St. Louis, top.....	24.50	23.75
Corn Belt, top.....	24.00	23.85
St. Paul, top.....	24.75	24.65
Indianapolis, top ..	25.00	24.25
Cincinnati, top	24.25	24.25
Baltimore, top	24.75	24.50
Receipts 20 markets		
3 days	227,000	217,000
Slaughter—		
Fed. Insp.*	857,000	861,000
Cut-out	180-220-	240-
results	220 lb. 240 lb.	270 lb.
This week.....	\$.22 —\$.57	—\$1.86
Last week.....	.47 —.74	—1.92

PORK

Chicago:		
Reg. hams,		
all wts.49 @50	47½ @48	
Loins, 12/16...48 @50	47 @48	
Bellies, 8/12...42½ @43½	41½ @42½	
Picnics,		
all wts.25 @33½	23¼ @33	
Reg. trim-		
mings	20 @21	20 @21
New York:		
Loins, 8/12...51 @53	53 @55	
Butts, all wts..38 @40	38 @40	

LAMBS

Chicago, top	\$22.50	\$22.25
Kan. City, top.....	25.00	24.25
Omaha, top	25.00	24.50
St. Louis, top.....	25.00	24.00
St. Paul, top.....	22.25	22.25
Receipts 20 markets		
3 days	153,000	140,000
Slaughter—		
Fed. Insp.*	289,000	301,000
Dressed lamb prices:		
Chicago, choice....	42@43	42@43
New York, choice..	40@43	38@41

Cattle—Beef—Veal

CATTLE

Chicago cattle market for the week: Mostly steady to 50c higher. Steers, steady to 25c higher; heifers, steady to 25c higher; cows, 25c to 50c lower; canners and cutters, steady to 25c higher; bulls, steady to 25c higher; calves, steady.

	Wed.	Thurs. last week
Chicago steer top...	\$27.35	\$27.00
3 day cattle avg...	24.50	24.00
Chi. bol. bull top...	17.25	17.25
Chi. cut. cow top...	13.75	13.75
Chi. can. cow top...	11.75	11.75
Kan. City, top.....	26.25	26.50
Omaha, top.....	26.50	26.50
St. Louis, top.....	25.25	27.00
St. Paul, top.....	26.25	27.00
Receipts 20 markets		
3 days	210,000	206,000
Slaughter—		
Fed. Insp.*	285,000	289,000

BEEF

Carcass, good, all wts.:		
Chicago	38 @40	37 @37½
New York	38 @39½	37 @38½
Chi. cut., Nor. 23½ @24		24½
Chi. can., Nor. 23½ @24		24½
Chi. bol. bulls,		
dressed	26	26

CALVES

Chicago, top	\$26.50	\$27.00
Kan. City, top.....	25.00	25.00
Omaha, top	22.00	21.50
St. Louis, top.....	26.50	23.00
St. Paul, top.....	27.00	29.00
Slaughter—		
Fed. Insp.*	146,000	154,000
Dressed veal:		
Good, Chicago ...	35@38	35@38
Good, New York...	34@36	38@40

*Week ended May 24.

Hides—Fats—By-Products

HIDES

Chicago packer hides: steers ½c lower, cows steady.

	Wed.	Thurs. last week
Hvy. native		
cows	22 @22½	21½ @23
Nor. native,		
Kipskin	45	45
Outside Small Pkr.		
Native, all weight,		
strs. & cows. 17½ @22		17½ @22

TALLOW, GREASES, ETC.

Chicago tallow: stronger.		
Fancy tallow	13½ @14	13
Chicago grease: market strong.		
Choice white grease..	13½ @14	13
Chicago By-Products:		
Dry. rend. tankage..	*1.65	*1.55 @1.60
10-11% tankage	*7.00	*7.00
Blood	*6.50	*6.50
Digester tankage		
60%	94.00	94.00
Cottonseed oil,		
Val & S. E.	22 pd & b	23ax

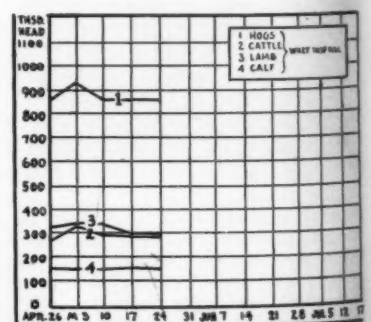
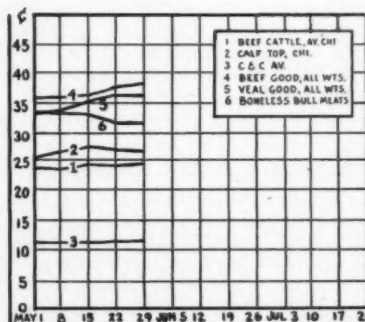
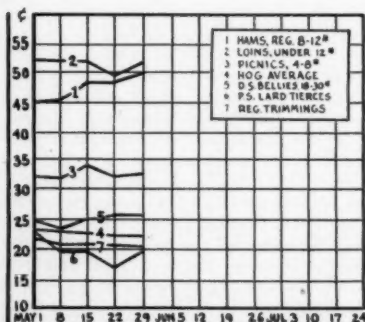
*F.O.B. shipping point.

LARD

Lard—Cash	21.10n	17.80n
Loose	18.50b	15.25b
Leaf	17.50n	14.25n

CONTROL OVER EXPORTS

The situation with respect to continuance of authority for imposing export controls remains obscure with both House and Senate committees considering bills providing for extension beyond June 30. It is understood that various livestock industry interests have presented their views in recent weeks on controls over exports of fats and oils and animal proteins. There are some indications that if continued control is approved certain standards of decontrol may be written into the bill and it may cover a period of less than a year.



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Thurs.

just week

1/2 @ 23

45

1/2 @ 22

ETC.

13

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1.55 @ 1.00

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Study on Refrigerator Car Improvements For Perishables is Continued

Tests being conducted by the Bureau of Refrigerator Car Research of the Association of American Railroads to determine what further improvements can be made in the construction and operation of refrigerator cars, in order to develop the type best suited to serve the needs of perishable freight shippers, will be extended throughout this year and into 1948.

In announcing (April 15) that the association's board of directors has voted to extend the research, William T. Faricy, president of the association, revealed that the tests to be conducted this year will be on a more extensive scale than heretofore.

Eight specially-built refrigerator cars will be equipped with newly-developed devices which will make it possible for the first time to measure the flow of moist air. In addition, newly-installed instruments will be used to register the solar heat loads on the exterior of the car, the effect of nocturnal or sky radiation and the value of film resistance and dead air spaces in refrigerator car superstructures. Also, tests will be made to determine the proper amount of insulation best adaptable for refrigerator cars used in perishable freight service.

By merely turning a switch, research engineers riding in a business car attached to the train will be able to record the temperatures from 460 different

locations and also the relative humidity recorded by devices located at 48 other points in the eight cars, both while the train speeds across the country and when standing still. On all of these tests, research engineers will be constantly present both day and night, recording the variations in temperature and other scientific data that develops throughout the thousands of miles covered by the various shipments.

At the same time it is planned to accumulate pertinent data relative to palletized loading, consumers' package development, lift truck operations, five and six feet wide sliding doors, and the construction of floor racks in refrigerator cars and refrigerator car floors.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended May 24, 1947:

	Week May 24	Previous week	Cor. wk. last yr.
Cured meats, pounds	18,406,000	16,098,000	15,051,000
Fresh meats, pounds	46,284,000	42,623,000	22,780,000
Lard, pounds	3,172,000	4,621,000	5,534,000

PRICE SUPPORT FOR WOOL

The House has adopted legislation to support domestic wool prices and to increase tariff protection for domestic producers. This follows Senate action several weeks ago which left out the tariff-raising provision. The House version would place the government support price at 42.3c per lb., which compares with a world price of around 38c.

U. S. MEAT IMPORTS-EXPORTS

The following table shows exports and imports of meats by the United States during March, 1947, compared with March, 1946.

	Mar. 1947 lbs.	Mar. 1946 lbs.
EXPORTS (domestic)—		
Beef and veal, fresh or frozen	4,466,800	87,538,600
Beef and veal, pickled or cured	323,730	734,294
Pork—		
Fresh or frozen	1,943,810	11,586,325
Wiltshire and Cumberland sides	265
Hams and shoulders, cured	554,777	3,721,312
Bacon	325,177	140,919
Other pork, pickled or salted	3,328,440	1,561,487
Mutton and lamb	56,708	4,443,196
Sausage, including canned and sausage ingredients	747,415	4,084,108
Canned meats—		
Beef	124,371	6,271,656
Pork	424,691	3,707,493
Tushonka	1,183,242	3,902,170
Other canned meats	370,595	19,496,225
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, n.e.c.	971,454	23,781
Lard, including neutral	37,883,576	42,325,219
Tallow, edible	15,862	963
Tallow, inedible	2,113,194	486,366
Grease and lard stearin	27,857	42,385
IMPORTS—		
Beef, fresh or frozen	103,778	158,270
Veal, fresh or frozen	150
Beef and veal, pickled or cured	150	310
Pork, fresh or frozen	8,310	2,457
Hams, shoulders and bacon	1,119	1,029
Pork, other pickled or salted	2,246	23,750
Mutton and lamb	11
Canned beef	525	21,641
Tallow, edible	60,404	...
Tallow, inedible

*Includes many items which consist of varying amounts of meat.

Meat contains most of the minerals needed for good nutrition.

TEST RESULTS THIS WEEK SHOW IMPROVED CUTTING MARGINS FOR ALL BUTCHER STOCK

(Chicago costs and credits, first two days of week)

Lard and fat cut prices strengthened substantially this week and total product values moved to a higher level, keeping pace with a moderate rise in live hog costs. This resulted in an improvement in the cutting margins for all weights. Light butchers cut out with only a 22c minus margin as compared with a minus 47c last week and are still in the strongest position. Medium weights showed

a 57c loss against 74c a week earlier, while heavy butchers improved to show a \$1.86 loss.

This test is worked out for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on figures for the early part of each week.

—180-230 lbs.—						—230-240 lbs.—						—240-270 lbs.—					
Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield	
Regular hams	13.9	20.0	48.5	\$ 6.74	\$ 9.70	13.8	19.4	48.5	\$ 6.69	\$ 9.41		12.9	18.1	50.7	\$ 6.54	\$ 9.18	
Skinless hams	
Picnics	5.6	8.1	33.0	1.85	2.67	5.5	7.7	32.0	1.76	2.46		5.3	7.4	29.5	1.56	2.18	
Boston butts	4.2	6.0	37.5	1.58	2.25	4.1	5.8	36.5	1.50	2.12		4.1	5.7	33.0	1.36	1.88	
Loin (blade in)	10.1	14.5	50.5	5.10	7.32	9.8	13.8	48.0	4.70	6.62		9.6	13.4	41.5	3.99	5.56	
Bellies, S. P.	11.0	15.8	42.2	4.64	6.67	9.5	13.4	41.2	3.91	5.52		3.9	5.5	36.5	1.42	2.01	
Bellies, D. S.	2.1	3.0	25.0	.53	.75		8.6	12.0	25.0	2.15	3.00	
Fat backs	3.2	4.5	15.0	.48	.68		4.6	6.4	15.5	.72	.99	
Plates and jowls	2.9	4.2	20.5	.59	.86	3.0	4.2	20.5	.61	.86		3.4	4.8	20.5	.70	.98	
Raw leaf	2.2	3.2	16.1	.35	.52	2.2	3.1	16.1	.35	.50		2.2	3.1	16.1	.35	.50	
P. S. lard, rend. wt.	12.8	18.4	17.5	2.24	3.22	11.2	15.8	17.5	1.96	2.76		10.4	14.5	17.5	1.82	2.54	
Spareribs	1.6	2.3	36.5	.58	.84	1.6	2.3	30.5	.49	.70		1.6	2.2	21.5	.34	.47	
Regular trimmings	3.2	4.6	29.2	.65	.93	3.0	4.2	20.2	.61	.85		2.9	4.1	20.2	.59	.83	
Feet, tails, neckbones	2.0	2.9	15.0	.30	.44	2.0	2.8	15.0	.30	.42		2.0	2.8	15.0	.30	.42	
Offal and miscellaneous80	1.1580	1.13	80	1.12	
TOTAL YIELD AND VALUE	69.5	100.0	...	\$25.42	\$36.57	71.0	100.0	...	\$24.69	\$34.78		71.5	100.0	...	\$22.64	\$31.66	
Cost of hogs	Per cwt. alive	Per cwt. alive	Per cwt. alive
Condensation loss	\$24.44	\$24.25	\$23.57
Handling and overhead	1.081281
TOTAL COST PER CWT.	\$25.64	\$36.89	\$25.26	\$35.58		\$24.50	\$34.27	
TOTAL VALUE	25.42	36.57	24.69	34.78		22.64	31.66	
Cutting margin	— .22	— .32	— .67	— .80		— 1.86	— 2.61	
Margin last week	— .47	— .68	— .74	— 1.05		— 1.92	— 2.69	

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Choice native steers—	
All weights	40
Good native steers—	
All weights	37@39
Commercial native steers—	
All weights	35@36
Cow commercial	31@32
Cow, canner and cutter	22@24 1/2
Hindquarters, choice	48
Forequarters, choice	35
Cow, hindquarter, comm.	30@32
Cow, forequarter, comm.	24@26

BEEF CUTS

Steer loin, choice	70@75
Steer loin, good	64@66
Steer loin, commercial	56@60
Steer round, choice	43@44
Steer round, good	42@43 1/2
Steer rib, choice	52
Steer rib, good	45@48
Steer rib, commercial	36@40
Steer rib, utility	30
Steer sirloin, choice	80@85
Steer sirloin, commercial	45@52
Steer chuck, choice	31@33
Steer chuck, good	31 1/2@32
Steer chuck, commercial	30@32
Steer brisket, choice	37
Steer brisket, good	37
Steer back, choice	30
Steer back, good	29
Fore shanks	18
Hind shanks	18
Beef tenderloins	1.30@1.40
Steer plates	15@17

VEAL—HIDE OFF

Choice carcasses	39@40
Good carcasses	37@38
Commercial carcasses	33@34
Utility	30

BEEF PRODUCTS

Brains	10
Hearts	16
Tongues, select, 3 lbs. & up	8
fresh or froz.	30
Tongues, house run	24
fresh or froz.	27
Tripe, cooked	10
Kidneys	20
Livers, selected	44
Cheek meat	16
Lips	9
Lungs	7
Melts	8

FRESH PORK AND PORK PRODUCTS

Fresh s. ham, 8/18	50@51
Reg. pork loins, und. 12 lb.	50@52
Picnics	30@34
Skinless shd's, bone in	32@36
Spareribs, under 3 lbs.	38@39
Boston butts, 3/8 lbs.	46@50
Boneless butts, c.t.	12@14
Neck bones	11@12
Pigs' feet, front	15@18
Kidneys	13@14
Livers	10@11
Brains	13@14
Ears	10@11
Snouts, lean in	13@15

SAUSAGE MATERIALS

Reg. pork trim (50% ft.)	24
Sp. lean pork trim, 85%	33
Kx. lean pork trim, 95%	42
Pork cheek meat	30
Boneless bull meat	32
Boneless chucks	32
Shank meat	24
Beef trimmings	24
Dressed canners	24 1/2
Dressed cutter cows	24 1/2
Dressed bologna bulls	24
Pork tongues	19

CALF

Choice, 225 to 300 lbs.	38
Good, 225 lbs. down	37
Commercial	34

LAMBS

Good lambs	43@45
Commercial lambs	37@39
Utility	33@35

MUTTON

Good and choice	19@20
Commercial	18@19
Cull	16@17

WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment paper	54@55
Fancy skinned hams,	
14/18 lbs., parchment paper	55@58
Fancy trim, brisket off, bacon,	20@30
8 lb. down, wrap	55 1/2@61
Square cut seedless bacon,	
8 lb. down, wrap	56@57
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.05
Beef kidneys	20@30
Lamb fries	35@40
Beef livers	55
Ox tails under 1/2 lb.	16
Over 1/2 lb.	30

DRY SAUSAGE

Cervelat, ch. hog bungs	73
Thuringer	39
Farmer	56
Holsteiner	56
B. C. Salami	86
B. C. Salami, new, cond.	41
Genoa style salami, ch.	80
Pepperoni	63
Mortadella, new condition	79
Capicola (cooked)	74
Italian style hams	36

DOMESTIC SAUSAGE

Pork sausage, hog casings	38
Pork sausage, bulk	37
Frankfurters, hog casings	40 1/2
Frankfurters, bulk	40 1/2
Bologna	35
Bologna, artificial casings	34 1/2
Smoked liver, hog bungs	42
Head cheese	54
New Eng. lunch, specialty	54
Mixed luncheon spec.	35 1/2
Tongue and blood	37 1/2
Blood sausage	27 1/2
Sausage	27 1/2
Polish sausage	42 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	28 31
Resifted	29 32
Chili powder	20 45@50
Cloves, Zanzibar	20 24
Ginger, Jaun, unbl.	22 25
Cochin	20 23
Mace, fcy. Banda	1.90@2.00
East Indies	1.85@1.90
West Indies	1.85@1.90
Mustard, Sour, fcy.	26
No. 1	26
West India Nutmeg	1.02@1.05
Paprika, Spanish	58@59
Pepper, Cayenne	43@45
Red, No. 1	43@45
Pepper Packers	52@55
Pepper, black	46@48
Pepper, white	60@61

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	30
Domestic rounds, over 1 1/2 in., 140 pack	45
Export rounds, wide, over 1 1/2 in.	63
Export rounds, medium, 1 1/2 to 1 3/4 in.	40
Export rounds, narrow, 1 1/4 in. under	73
No. 1 weasands, 24 in. sp.	41
No. 1 weasands, 22 in. sp.	41
2 weasands	6
Middle sewing, 1 1/2 in.	1.00
Middles, select, wide	1.20
2 1/2 in.	1.40
Middles, select, extra	1.40
2 1/2 in.	1.40
Middles, select, extra	1.40
2 1/2 in.	1.40
Beef bungs, export No. 1	1.40
Beef bungs, domestic	1.40

Dried or salted bladders,

per piece:	
12-15 in. wide, flat	11
10-12 in. wide, flat	8
8-10 in. wide, flat	8

Pork casings:

Extra narrow, 29 mm. & dn.	3.00
Narrow mediums, 29@32	3.25
Medium, 32@35 mm.	2.80
Spe. medium, 35@38 mm.	2.70
Wide, 38@43 mm.	2.70
Export bungs, 34 in. cut	2.80
Large prime bungs,	2.80
34 in. cut	2.80
Medium prime bungs,	2.80
34 in. cut	2.80
Small prime bungs	1.80
Middles, per set	35

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w/hen)	
In 425-lb. bbls., del.	8.75
Salt peter, n. ton, f.o.b. N. Y.	9.50
Dbl. refined gran.	9.50
Small crystals	12.50
Medium crystals	12.50
Pure rfd., gran. nitrate of soda	4.50
Pure rfd., powdered nitrate of soda	4.50
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	1.50
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.30
Standard gran., f.o.b. refiners (2%)	4.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	3.15
Dextrose, in car lots, per cwt. (cotton)	4.75
in paper bags	4.75

SEEDS AND HERBS

	Whole for Sale
Caraway seed	32@33
Cominos seed	31@32
Mustard sd., fcy. yel.	27
American	26 1/2
Marjoram, Chilean	16@18
Oregano	20@22

AROMIX PRODUCTS

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FERRIS HICKORY SMOKED HAM and BACON

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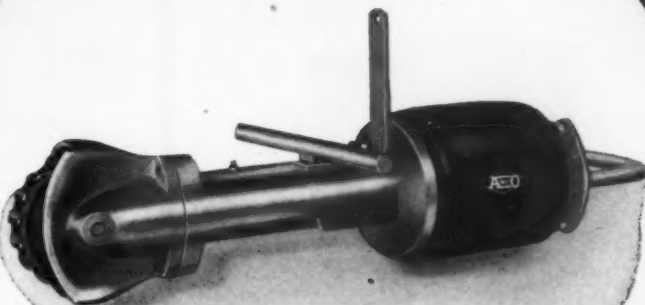
ALS
Division
KOFF AVE.
27, N. Y.

QUALITY
BACON

May 31, 1947

CLEANS HOG NECKS THOROUGHLY

ANCO NO. 786 NECK WASHER thoroughly removes blood clots from the fatty neck tissue of hog carcasses in a fraction of a minute. The revolving special teeth simultaneously lacerate the tissue and massage the blood out while water fed thru hose connection in the hood flushes it away. The unit is complete with 1/2 H.P. built-in motor. It weighs 80 pounds and can be furnished with or without counterweight.



THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Write for complete information.

Soap-Saving Washing of Meat Textile Covers

Specialized Oakite laundry detergents remove more grease, blood and fat . . . rinse more thoroughly . . . prolong life of covers by safe-on-fabric washing . . . and save valuable soap supplies. Use Oakite money-saving compounds for washing:

ham and lamb bags	tierce liners
butt tubing	burlap bags
secur-edge shrouds	cheese cloth
veal stockinettes	aprons
barrel covers	uniforms
bologna covers	frozen-meat stockinettes

Ask your local Oakite Technical Service Representative for free data on fitting economical Oakite detergents into your present washing formulae. No obligation.

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.
Technical Service Representatives in Principal Cities of the U. S. and Canada

OAKITE Specialized CLEANING
MATERIALS-METHODS-SERVICE-FOR EVERY CLEANING REQUIREMENT



A Fine Precision Tool

Here is the first real improvement in a beef scribe saw. Perfectly balanced! Light weight! Rugged and will stand the severest use! Made from tough, light weight aluminum alloy.

Can be taken apart in an instant by releasing a single wing screw. Properly balanced and proportioned. Uses standard beef scribe saw blades.

Price, complete with one blade **\$8.50**

IMMEDIATE SHIPMENT FROM STOCK

K O C H
BUTCHERS' SUPPLY CO.
NORTH KANSAS CITY 16, MO.

A BOX TRUCK . . . That Serves Many Purposes!



The Box Truck has its body made of #12 ga. steel, corners rounded and reinforced, double thick truck edge, heavy channel under frame, all welded and hot dip galvanized. Forged steel axle brackets, 20" x 3" load wheels, 7" x 2" neck type swivel caster. Also made with stainless steel body on galvanized chassis.

DIMENSIONS:

Overall length	52½"
Overall width	30½"
Overall height	38½"
Inside length	50"
Inside width	28"
Inside depth	18"

NUMBER DESIGNATIONS:

- 92M—Plain bearing metal wheels.
92R—NEOTREAD roller bearing caster wheels, rubber tired roller bearing load wheels.
92XR—Stainless steel body on galvanized chassis with NEOTREAD caster wheel and rubber tired load wheels, all roller bearing.

Circular M31 with Prices on Request



Did You Receive Your Copy of The
New E. G. JAMES Catalog?

ORDER THRU
E. G. JAMES COMPANY

316 So. La Salle St. HARISON 9066

CHICAGO 4, ILL.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

WEDNESDAY, MAY 23, 1947

REGULAR HAMS		
Fresh or Frozen		
8-10	50m	50m
10-12	50m	50m
12-14	49m	49m
14-16	49m	49m

BOILING HAMS		
Fresh or Frozen		
16-18	49m	49m
18-20	47m	47m
20-22	41m	41m

SKINNED HAMS		
Fresh or Frozen		
10-12	52½	52½n
12-14	52½	52½n
14-16	52½	52½n
16-18	51½	51½n
18-20	50½	50½n
20-22	44	44n
22-24	43	43n
24-26	40	40n
26-30	37½	37½n
25-up, No. 2's	35	---

OTHER D.S. MEATS		
Fresh or Frozen		
Reg. plates	22n	22n
Clear plates	18n	18½n
Square jowls	21½	---
Jowl butts	19 @ 20	18 @ 18

PICNICS

Fresh or Frozen

4-6	33½	---
6-8	32½ @ 33	---
8-10	27 @ 27½	27 @ 27½
10-12	25½	---
12-14	25	---
14-16	25	---
16-18	25	---
18-20	25	---

BELLIES

Fresh or Frozen

6-8	44	---
8-10	43½	---
10-12	42½	---
12-14	40½	---
14-16	37½	---
16-18	35 @ 35½	36 @ 36½
18-20	32	---

D.S. BELLIES

18-20	28½	---
20-25	28½	---
25-30	28	---
30-35	24½ @ 25	---
35-40	22	---
40-50	22½	---

FAT BACKS

Green or Frozen

6-8	16	---
8-10	16	---
10-12	16	---
12-14	16½	---
14-16	17	---
16-18	17½	---
18-20	17½	---
20-25	17½	---

LARD FUTURES PRICES

MONDAY, May 20, 1947

Open	High	Low	Close
Jul. 20.40	20.40	20.00	20.00b
Sep. 20.70-65	20.75	20.25	20.25
Oct. 20.50	20.50	20.50a	20.50a
Nov. 20.00	20.00	19.90	19.95a

Sales: 27 lots.

Open interest at close Fri., May 23:	Jul. 110; Sep. 124; Oct. 1 and Nov. 56; at close Sat., May 24: Jul. 110; Sep. 131; Oct. 1 and Nov. 55 lots.
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TUESDAY, May 27, 1947

Jul. 20.00	20.00	19.30a	19.60a
Sep. 20.37½	20.37½	19.45	19.82½
Oct. 20.50	20.50	19.50a	19.50a
Nov. 19.37½	19.60b	19.15a	19.45a
Dec. 19.50	19.50	19.25a	19.25a

Sales: 36 lots.

Open interest at close Mon., May 26:	Jul. 107; Sep. 133; Oct. 1 and Nov. 55 lots.
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WEDNESDAY, May 28, 1947

Jul. 20.50	21.10a	20.40	21.10a
Sep. 20.00	21.25	20.00	21.22½a
Oct. 20.50	20.50	20.10b	20.10b
Nov. 19.50	20.35b	19.50	20.35b
Dec. 19.25b	19.25b	19.25b	19.25b

Sales: 35 lots.

Open interest at close Tues., May 27:	Jul. 108; Sep. 129; Oct. 1; Nov. 57 and Dec., one lot.
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PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	20.00
Chgo. tierces, f.o.b.	20.00
Kettle rend., tierces, f.o.b.	20.25
Chgo. tierces, f.o.b.	20.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	20.50
Neutral, tierces, f.o.b.	21.00
Chicago tierces, f.o.b.	21.00
Standard shortening, N. 30.25-8.30.00	21.00
Shortening, tierces, caf	21.00
N. & S. Hydrogenated	34.00
*Del'd.	---

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
May 26	20.00n	17.50b	16.50n
May 27	19.60n	17.50b	16.50n
May 28	21.10n	18.50b	17.50n

FATS AND OILS SITUATION

In its May report on the fats and oils situation, the U. S. Department of Commerce states that the "fats and oils situation is in general, becoming easier" and "unless supplies do not reach present production estimates in the remaining months of the season, or exports increase greatly, it is expected that prices will not again reach previous peaks."

The Department notes that cottonseed oil and soybean oil have been used at a high rate and that stocks are now low; that lard production has been greater than expected and exports smaller; that coconut oil and copra are being made available to the United States in rather surprising quantities and that tallow and grease output is high but stocks are smaller than in 1946.

CANADIAN STORAGE STOCKS

Holdings of meat in cold storage in Canada on May 1, compared with April 1, and with May 1, 1946:

	May 1, 1947	Apr. 1, 1947	May 1, 1946
	lbs.	lbs.	lbs.
Beef	16,194,191	15,772,482	14,378,460
Veal	8,059,380	1,135,301	3,398,932
Pork	35,916,504	43,888,354	68,397,366
Mutton & Lamb	2,110,115	2,847,966	2,049,974

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
May 26, 1947	
Choice, native, heavy	43.25@46.50
Choice, native, light	40.25@43.25
Good	38.75@42.75
Commercial	36.00@38.50
Cut & cutter	25.50@27.00
Utility	27.00@28.50
Bel. bull	28.50@29.00

BEEF CUTS

City	
No. 1 ribs	55.00@58.00
No. 2 ribs	50.00@52.00
No. 1 loins	66.00@72.00
No. 2 loins	55.00@60.00
No. 1 hinds and ribs	51.00@54.00
No. 2 hinds and ribs	47.00@49.00
No. 1 rounds	45.00@48.00
No. 2 rounds	45.00@46.00
No. 1 chucks	34.00@35.00
No. 2 chucks	33.00@34.00
No. 3 chucks	31.00@32.00
No. 1 briskets	34.00@35.00
No. 2 briskets	33.00@34.00
No. 1 flanks	18.00@20.00
No. 2 flanks	18.00@20.00
No. 1 top sirloins	52.00@54.00
No. 2 top sirloins	50.00@53.00
Bella, reg. 4@6 lbs. av.	
Bella, reg. 6@8 lbs. av.	

FRESH PORK CUTS

Western	
Shoulders, regular	36@37
Butts, regular 3/8 lbs.	37@41
Pork loins, fresh, 12 lbs. dn.	52@54
Hams, regular, under 14 lbs.	50@52
Hams, skinned, fresh, under 14 lbs.	52@55
Picnics, fresh, bone in	35@37
Pork trimmings, ex. lean	38@45
Pork trimmings, regular	29
Spareribs, medium	39@41
Bellies, sq. cut, seedless, 8/12	52@53

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
120 to 130 lbs.	35.50@37.25
130 to 150 lbs.	35.50@37.25
150 to 170 lbs.	35.50@37.25
170 to 185 lbs.	35.50@37.25

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, MAY 27, 1947

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	39.00-39.50
600-700 lbs.	39.50-40.50
700-800 lbs.	40.00-41.00
Good:	
350-500 lbs.	38.00-38.50
500-600 lbs.	38.50-39.00
600-700 lbs.	38.50-39.50
700-800 lbs.	38.50-39.50

Commercial:	
350-500 lbs.	36.00-37.50
600-700 lbs.	36.00-37.50
Utility:	
350-500 lbs.	None

COW:

Commercial, all wts.	29.00-32.00
Utility, all wts.	28.00-29.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	38.00-40.00
130-170 lbs.	39.00-41.00
Good:	
50-80 lbs.	34.00-35.00
80-130 lbs.	35.00-36.00
130-170 lbs.	36.00-37.00

LAMBS

Choice lambs	\$40.00@48.00
Good lambs	40.00@47.00
Commercial	41.00@43.00

VEAL—SKIN OFF

Western	
Choice carcass	\$38.00@40.00
Good carcass	35.00@37.00
Commercial carcass	30.00@33.00
Utility	24.00@28.00

CALF

Western	
Choice	\$35.00@41.00
Good	36.00@38.00
Commercial	32.00@35.00
Utility	24.00@28.00

BUTCHERS' FAT

Shop fat	\$4.50
Breast fat	6.00
Edible suet	6.50
Inedible suet	6.50

FOOD INCREASE DOUBTFUL

Despite world-wide efforts to increase production, early crop conditions in important producing areas indicate the world food supply for the 1947-48 consumption year may be little, if any, larger than in 1946-47, according to the U. S. Department of Agriculture.

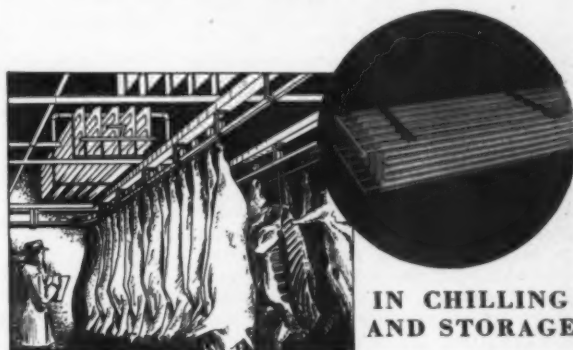
NORWEGIAN MEAT

Norway's 1946 production of beef, pork and mutton has been estimated at 52,500 metric tons, compared with prewar production of about 100,000 metric tons. Of the 1946 production, only 27,900 tons were available to the non-farm population.

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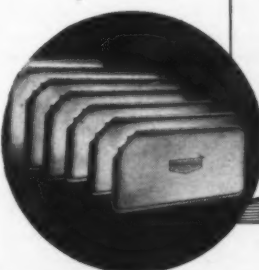
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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

The announcement of government buying of 13,000,000 lbs. of lard for the American-British zone in Germany, with expectations of further purchases in the future, although stated to represent but 10 per cent of current holdings, had a strong influence on the lard market. Lard futures were promptly bid up 90@1.50 for the active options.

The trade in tallows and greases on Wednesday, however, was rather quiet, with the larger producers holding out for better prices, and the larger buyers not advancing their bids above the 13c level for fancy tallow. Bids up to 14c from the smaller buyers were reported to be in the market for fancy tallow. Three tanks of choice white grease sold late Wednesday at 14c, f.o.b. shipping point, ½c up from bids early in the day.

TALLOWES.—Closing quotations for tallow in carlots, f.o.b. producer's plant on Wednesday were:

Edible, 14@15c; fancy, 13½@14c; choice, 13½@13¾c; prime or extra, 13¼@13½c; special, 12¾c; No. 1, 12½c; No. 3, 12c; No. 2, 10½c n.

GREASES.—The market in greases improved compared with a week earlier although choice white moved up ¼@½c. Grease quotations on Wednesday were reported as follows:

Choice white, 13¼@13½c; rendered choice white, 13@13¼c; A-white, 12¾@13c; B-white, 12@12½c; yellow, 11½@12c; house, 11¼c n; brown, 25 F.F.A., 10½c n.

NEATSFOOT OIL.—Quotations on neatsfoot oil were nominally sympathetic with general values for other oils, but trade continued light, and reliable quotations for the various grades are unavailable.

GREASE OILS.—Trading was rather dull, but prices largely held about steady with the lowered values quoted

BY-PRODUCTS MARKETS

(Chicago, May 28, 1947.)

Blood

	Unit Ammonia
Unground, per unit ammonia.....	*\$6.50

Digester Feed Tankage Materials

Unground, loose.....	*\$7.00
Liquid stick, tank cars.....	4.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk.....	\$2.00
55% meat scraps, bulk.....	90.20
50% feeding tankage with bone, bulk.....	78.50
60% digester tankage, bulk.....	94.00
80% blood meal, bulk.....	105.00
65% R.P. special steamed bone meal, bagged.....	70.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	55.00
Steam, ground, 2 & 27.....	55.00

Fertilizer Materials

	Per ton
High grade tankage, ground 106%11% ammonia.....	\$6.00 and 10c
Bone tankage, unground, per ton.....	50.00
Hoof meal, per unit ammonia.....	7.00

Dry Rendered Tankage

	Per unit Protein
Cake.....	*1.45
Expeller.....	*1.65

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.25@2.50
Hide trimmings (green, salted).....	1.50@1.75
Sinews and pizzles (green, salted).....	1.50@1.75

	Per ton
Cattle jaws, skulls and knuckles.....	\$75.00
1½g skin scraps and trim, per lb.....	.10

Animal Hair

Winter coil dried, per ton.....	\$30.00
Summer coil dried, per ton.....	Nom.
Winter processed, black, lb.....	Nom.
Cattle switches.....	4@5c
Winter processed, gray, lb.....	12c
Summer, processed, gray, lb.....	12c

*F.O.B. shipping point.

a week earlier. No. 1 oil continued to sell at 20½c, while prime burning was quoted at 22½c, and acidless tallow oil at 20½c, in drum lots.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point.....	\$32.00
Blood, dried 16% per unit of ammonia.....	7.50
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.....	2.50
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.50
In 100-lb. bags.....	41.50
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	Nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia.....	7.50

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	50

Dry Rendered Tankage

45/50% protein, unground, \$1.65 per unit of protein.

EASTERN FERTILIZER MARKET

New York, May 27, 1947

The demand for cracklings increased considerably the past week; the market was well cleaned up. Demand continued good for wet rendered tankage and blood with the market pretty well sold up.

Some resale lots of fishmeal were sold at about \$2.05 per unit of protein f.o.b. shipping point.

The demand for fertilizer chemicals continued with supplies insufficient to fill the necessary requirements of the buyers.

CANADA BUYS EDIBLE OILS

The Canadian government is concluding negotiations with Argentina to purchase up to 18,000 metric tons of edible oils in 1947. An arrangement has already been reached covering 9,000 tons. In return, newsprint is being made available to the Argentine in a quantity somewhat greater than during 1946.

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VEGETABLE OILS

Trading in vegetable oils continued spotty, and prices worked slightly lower through the week, but most items showed some resistance following the preceding week's declines.

New allocations and changes in allocations of fats and oils were announced by the U. S. Department of Agriculture for export to foreign claimants. Those affecting vegetable oils supplies were: 1) 34,600 lbs. of edible soybeans to the Philippines; 2) an increase of 314,000 lbs. of margarine, and 65,000 lbs. of soybean oil in allocations to organized voluntary foreign relief agencies; 3) allocation of 2,600,000 lbs. of coconut oil to Austria to replace an equivalent quantity of margarine and to be purchased by the Philippine Marketing Administration with UNRRA funds; allocation of 4,600,000 lbs. of coconut oil to Czechoslovakia and 2,600,000 lbs. of coconut oil to Italy in place of margarine and other items, part of the purchasing to be done through commercial channels, and part to be bought by PMA with UNRRA funds. These changes were related to announcement of a government procurement program for lard for export to the American-British zones in Germany and other relief receiving territories, which had an immediate effect on lard prices.

In the coconut oil trade, West Coast crushers were said to be concerned over

a maritime strike scheduled for June 1, but this appeared to have little strengthening influence on the market. Meantime trading in new crop cottonseed oil got under way, with a fair volume reported to be changing hands at around 18c per lb.

COTTONSEED OIL: Wednesday spot crude prices at 22c paid and bid in the valley and in Texas and at 22c bid in the Southeast were 1c down from a week earlier. Quotations on the N. Y. futures market for the first three days of the week were reported to be as follows:

MONDAY, MAY 26, 1947

	Open	High	Low	Close	Pr. cl.
July	19.40	19.40	19.00	*23.50	23.50
Sept.	17.75	17.75	17.75	*18.98	19.75
Oct.	17.75	17.75	17.75	*18.25	19.00
Dec.	17.75	17.75	17.75	*17.00	16.50
Jan., 1948.	17.75	17.75	17.75	*16.00	15.50
Mar., 1948.	17.75	17.75	17.75	*16.00	15.50
May, 1948.	17.75	17.75	17.75	*16.00	15.50

Total sales, 11 contracts.

TUESDAY, MAY 27, 1947

	Open	High	Low	Close	Pr. cl.
July	19.00	19.25	19.00	*24.50	23.50
Sept.	17.75	17.75	17.75	*19.75	18.25
Oct.	17.75	17.75	17.75	*17.75	17.00
Dec.	17.75	17.75	17.75	*16.00	16.00
Jan., 1948.	17.75	17.75	17.75	*16.00	16.00
Mar., 1948.	17.75	17.75	17.75	*16.00	16.00
May, 1948.	17.75	17.75	17.75	*16.00	16.00

Total sales, 3 contracts.

WEDNESDAY, MAY 28, 1947

	Open	High	Low	Close	Pr. cl.
July	25.00	25.00	25.00	*25.00	24.50
Sept.	20.00	20.00	20.00	*21.20	19.75
Oct.	20.00	20.25	20.00	*20.25	19.00
Dec.	18.50	18.50	18.50	*18.00	17.57
Jan., 1948.	18.50	18.50	18.50	*10.50	16.00
Mar., 1948.	18.50	18.50	18.50	*16.50	16.00
May, 1948.	18.50	18.50	18.50	*16.50	16.00

Total sales, 8 contracts.

*Bid.

CORN OIL: At 20c paid and bid this product was 1c up from a week earlier.

SOYBEAN OIL: Wednesday's price at 19@20c nominal, basis Decatur, showed strength.

PEANUT OIL: Wednesday's price of 22c, nominal, Southeast, was 1c down.

COCONUT OIL: Sellers continued to ask 13½@14c, or mostly steady, but aroused little buying interest.

MARKETING HELPS

The American Management Association has issued three pamphlets on marketing which may be obtained from the group's headquarters at 330 W. 42nd st., New York 18. They are: "What's Ahead for Business," "Modern Market Research Procedures" and "Organization Behind the Salesman."

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	22pd & b
Southeast	22b
Texas	22pd & b
Soybean oil, in tanks, f.o.b. mills, Midwest	19c@20c
Corn oil, in tanks, f.o.b. mills	20pd & b
Coconut oil, May-June	13½@14c
Peanut oil, f.o.b. Southern points	22n
Cottonseed foots	
Midwest and West Coast	4½n
East	4½n

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White animal fat	33
Water churned pastry	32
Milk churned pastry	33

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HIDES AND SKINS

Packer native and branded steers sell off ½¢—Doubt over export financing a factor—Cow descriptions move steady—City calfskins strong.

Chicago

PACKER HIDES.—Native and branded steers moved in a broad way this week at a half-cent decline, while cow descriptions sold generally steady. Extreme light Texas steers sold at a cent advance, while bulls moved at a decline of a half-cent. The market was very active during the early part of the week, with a total of over 80,000 hides reported by mid-week, in addition to which 31,000 more hides were disclosed moving at the close of previous week.

While the lifting of all export controls on hides and leather as of June 1 is viewed as a constructive factor, there is considerable doubt as to the ability of European countries to obtain dollar exchange in the near future to enable them to buy hides or leather. Easiness this week in the hide market is credited to this uncertainty, as considerable of the buying of light cows and also native steers previous week was reported to have been done by speculative holders, possibly in anticipation of export orders.

Considerable under-cover trading in native steers late last week was disclosed at the opening of the week; three packers reported a total of 22,000 Apr.-May mixed light and heavy native steers at 22¢, being ½¢ down on the May take-off. This week, one packer sold 1,200 St. Paul May light and heavy native steers at 22½¢, or a ½¢ premium for that point, but another packer later sold 1,400 St. Pauls of mostly May take-off at 22¢; 2,500 Apr.-May all-heavy native steers sold at 22¢, and 3,000 Apr.-May all-light native steers also moved at 22¢. Extreme light native steers were inactive, with last trading in Mays at 26¢.

Heavy branded steers sold down ½¢ this week. One packer moved total of 13,000 branded steers, dating Dec. thru

March, at 18¢ for butt brands and heavy Texas steers, and 17½¢ for Colorados. On current take-off, one packer sold 2,500 May butt branded steers at 19¢. Two packers sold a total of 6,250 May Colorados at 18½¢. One lot of 1,500 May heavy Texas steers sold at 19¢. Light Texas steers were inactive, with last reported trade in Aprils at 20¢. One packer sold 2,300 Apr.-May extreme light Texas steers at 24¢, or a cent over last reported trading.

At the close of last week, an outside packer sold 1,400 May heavy native cows, equivalent to St. Paul take-off, at 23¢; 2,800 Milwaukee May heavy cows sold this week at 22½¢, and a total of 2,500 other point Mays at 22¢, about steady.

Two packers, at the close of last week, sold 25,000 northern May light native cows at 25½¢, steady; 3,000 Apr.-May take-off sold early this week at 25½¢; total of 5,200 more May light cows sold at 25½¢, and an outside packer sold 1,500 Mays at 26¢; very light average, such as Ft. Worth, are reported salable at 26½¢, steady with last trading for that point.

Late last week, one packer sold 1,600 May branded cows at 22¢, and the Association sold 2,900 Mays same basis at the opening of the week; 3,700 more

Mays sold at 22¢; one packer sold 14,000 branded cows, Aprils at 21½¢ and Mays at 22¢; straight Mays sold at 22¢; one packer sold 3,700 Ft. Worth light average May branded cows at 23¢.

Packer bulls moved down ½¢ at the opening of the week when one packer sold 1,180 Apr.-May native bulls at 17¢; branded bulls are quotable at 16¢.

Cattle slaughter continues at a high rate. Inspected cattle kill for the week ended May 24 was estimated at 285,000 head, one percent below the 289,000 of previous week, but nearly double the 148,000 of same week a year ago. Calf slaughter last week was 146,000 head, a decline of five percent from the 154,000 of previous week.

OUTSIDE SMALL PACKER.—The small packer market continues a two-sided affair, with each sale depending upon average weight, section and dating. Fairly light average hides, 40-42 lb., are salable readily at 20@21¢ for native all-weights, with brands a cent less; stock around 55-lb. avge. is salable around 18¢, while heavier hides are difficult to move. Very light average southwestern hides, when available, bring a further premium, being salable at 23¢ or better.

PACIFIC COAST.—Some small packer trading is reported to have been done on the Pacific Coast this week on basis of 19¢ for light steers and cows, and 16¢ for heavies, with the split reported to be around 50-lb. mark. Last previous trading on larger killer take-

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off was at 19c for cows and 16½c for steers.

CALF AND KIPSKINS.—Packers are well sold up on May calfskins and kips at most points and it is too early to talk on June production, but the current outlook is for steady to strong prices. Last trading in packer May calf was at 65c for northern heavies and lights, and 62½c for River point heavies and lights.

Packer Apr.-May kipskins moved previous week at 45c for northern natives and 42½c for brands; northern over-weights sold at 41c, and branded over-weights at 38½c. Because of current seasonal light production of kips, the southern sold very close to northern; southern native kips sold at 44c, and brands at 41½c; southern over-weights sold at 39c, and branded over-weights 36½c. Brands have been moving at 2½c under natives in each instance recently.

Packer regular slunks last sold at \$3.25 for Mays; hairless are quoted around \$1.10 for 16 in. and up, No. 2's half-price.

City calfskins are called strong around 50c, ranging up to possibly 55c; city kips are quoted around 35c. Quotations vary widely on country calf and kips.

SHEEPSKINS.—Good inquiry reported for No. 1 packer shearlings, especially anything suitable for mouton tanners, while the lower grades are a bit draggy. Car of No. 1's sold at \$2.15, and some small sales of No. 2's are reported at \$1.15, moving to mouton buyers. Mixed car sold, No. 2's in range of \$1.00@1.10, and No. 3's 85@90c; another mixed car moved, No. 1's at \$2.00@2.15, No. 2's \$1.00@1.10, and No. 3's 85@90c. Pickled skins continue slow and quoted \$12.00@13.00 per doz. straight run of packer production. \$4.10 per cwt. liveweight basis last

paid; some trading by interior Iowa packers is scheduled for about ten days ahead. Spring lamb quotations range from \$2.75 per cwt. liveweight basis for Californias and westerns, down to \$2.50 for natives, and \$2.25 for Texas and southern.

N. Y. HIDE FUTURES

MONDAY, MAY 26, 1947				
	Open	High	Low	Close
June	20.60b	20.65	20.60	20.55b
Sept.	18.90b	18.75	18.40	18.35b
Dec.	17.50b	17.60	17.40	17.35b
Mar.	16.90b	16.50	16.45	16.45b

Closing 5 to 55 lower; Sales 29 lots.

TUESDAY, MAY 27, 1947				
	Open	High	Low	Close
June	20.25b	20.00	20.00	20.05b
Sept.	18.10b	18.20	17.85	17.95b
Dec.	17.25b	17.30	17.00	17.00b
Mar.	16.30b	16.20	16.10	16.15b

Closing 30 to 50 lower; Sales 42 lots.

WEDNESDAY, MAY 28, 1947				
	Open	High	Low	Close
June	20.40ax	20.25	20.10	20.25b
Sept.	17.75b	18.40	17.90	18.25b
Dec.	16.80b	17.40	17.00	17.25b
Mar.	16.00b	16.25b

Closing 10 to 30 higher; Sales 30 lots.

TRUCK RECEIPTS IN APRIL

The USDA reports the total salable receipts and drive-in at 66 public markets in April as follows:

TOTAL SALABLE RECEIPTS		
	Apr., 1947	Apr., 1946
Cattle	1,336,730	1,140,431
Calves	411,559	341,410
Hogs	1,527,436	1,487,017
Sheep	838,058	1,232,271

TOTAL DRIVEN-IN RECEIPTS		
	Apr., 1947	Apr., 1946
Cattle	1,128,901	920,779
Calves	390,145	307,334
Hogs	1,627,227	1,577,329
Sheep	400,692	644,467

Note: Total receipts represent livestock movements at the specified markets, including through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports drive-in receipts constituted 69.1 per cent of the cattle, 71.1 per cent of the calves, 72.5 per cent of the hogs and 26.6 per cent of the sheep and lambs received in April.

CHICAGO HIDE QUOTATIONS

PACKER HIDES				
	Week ended May 28, '47	Previous Week	Cor. week	
Hvy. nat. str.	22 1/2	22 1/2	22 1/2	22 1/2
Hvy. Tex. str.	19	19	19 1/2	19 1/2
Hvy. butt	18 1/2	18 1/2	18 1/2	18 1/2
Brnd'd str.	19	19	19 1/2	19 1/2
Hvy. Col. str.	18 1/2	18 1/2	18 1/2	18 1/2
Ex-light Tex.	24	24	24	24
str.	24	24	24	24
Brnd'd cows	22	21 1/2	22 1/2	22 1/2
Hvy. nat. cows	22 1/2	22 1/2	22 1/2	22 1/2
Lt. nat. cows	25	25	25	25
Nat. bulls	17	17	17 1/2	17 1/2
Brnd'd bulls	10	10	10 1/2	10 1/2
Calfskins	62 1/2	62 1/2	62 1/2	62 1/2
Kips, nat.	45	45	45	45
Kips, brnd'd	45	45	45	45
Slunks, reg.	3.25	3.25	3.25	3.25
Slunks, hris.	1.10	1.10	1.10	1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	17 1/2	17 1/2	17 1/2	17 1/2
Brnd'd all wts.	16 1/2	16 1/2	16 1/2	16 1/2
Nat. bulls	14	14	14 1/2	14 1/2
Brnd'd bulls	13	13	13 1/2	13 1/2
Calfskins	50	50	50	50
Kips, nat.	35	35	35	35
Kips, brnd'd	35	35	35	35
Slunks, reg.	3.00	3.00	3.00	3.00
Slunks, hris.	1.00	1.00	1.00	1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted fat.

COUNTRY HIDES

Hvy. str.	16 1/2	16 1/2	16 1/2	16 1/2
Hvy. cows	16 1/2	16 1/2	16 1/2	16 1/2
Bulls	16 1/2	16 1/2	16 1/2	16 1/2
Extremes	16 1/2	16 1/2	16 1/2	16 1/2
Bulls	12	12	12	12
Calfskins	36	36	36	36
Kipskins	25	25	25	25
Horsehides	7.00	7.25	8.25	6.50

All country hides and skins quoted on fat trimmed basis.

SHEEPSKINS

Pkr. shearlings	2.00	2.15	2.00	2.25
Dry pelts	26 1/2	27	26 1/2	27

APRIL MARGARINE TAX

Taxes paid on oleomargarine during April, 1947, and 1946, as reported by the Bureau of Internal Revenue:

	April 1947	April 1946
Excise taxes (including special taxes)	\$273,485.15	\$285,508.41

Quantity of product on which tax was paid during April, 1947 and 1946:

	April 1947	April 1946
Oleomargarine, colored, lbs.	1,421,181	1,588,847
Oleomargarine, uncolored, lbs.	38,824,806	41,888,900

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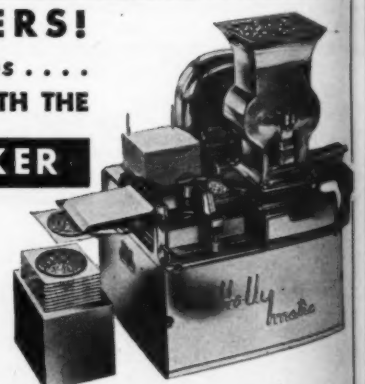
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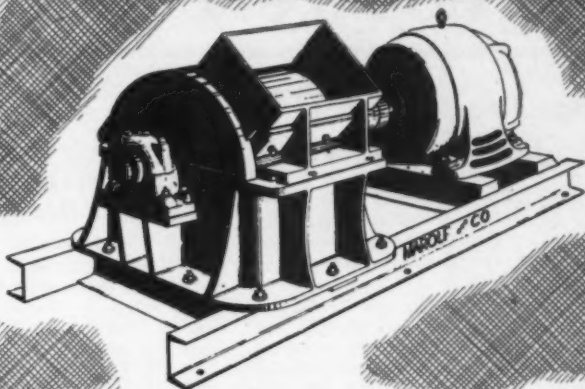
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LIVESTOCK MARKETS *Weekly Review*

Meat Production Is 1% Under Last Week

PRODUCTION of meat under federal inspection during the week ended May 24 totaled 295,000,000 lbs., according to the U. S. Department of Agriculture.

This total was 1 per cent below the 299,000,000 lbs. produced during the preceding week, although 28 per cent above the 231,000,000 lbs. produced in the corresponding week a year ago.

The week ended May 24 marked the third successive week of relatively small declines.

Cattle slaughter for the week ended May 24 was estimated at 285,000 head. This was 1 per cent below the 289,000 slaughtered in the preceding week, but nearly double the 148,000 of a year ago. Beef production was calculated at 145,000,000 lbs., compared with 149,000,000 lbs. in the preceding week and 82,000,000 lbs. a year ago.

Calf slaughter was estimated at 146,000 head, 5 per cent below 154,000 in the previous week, but 66 per cent above 88,000 last year. The output of inspected veal for the three weeks under comparison was 14,500,000, 14,900,000 and 8,500,000 lbs., respectively.

Hog slaughter was estimated at 857,000 head. This was about the same as the 861,000 head slaughtered during the preceding week, but 4 per cent below the 889,000 for the same week in 1946. Estimated pork production was 123,000,000 lbs., compared with 122,000,000 in the previous week and 129,000,000 last year.

Lard production totaled 33,200,000 lbs., compared with 32,900,000 in the preceding week and 23,200,000 in the same week last year.

Sheep and lamb slaughter was estimated at 289,000 head, 4 per cent below 301,000 for the preceding week and 6

per cent above the 272,000 head in the same period last year. Production of

inspected lamb and mutton in the three weeks under comparison amounted to 12,700,000, 13,200,000 and 11,200,000 lbs., respectively.

SALABLE LIVESTOCK AT 12 MARKETS

U. S. Department of Agriculture report of April receipts of salable cattle and calves, hogs, and sheep and lambs at the seven leading markets for each kind of livestock, with totals that include five additional markets, follows:

	CATTLE	
	April 1947	April 1946
Chicago	182,936	155,938
Kansas City	114,767	92,583
Omaha	167,247	161,775
E. St. Louis	69,023	96,294
St. Joseph	48,588	26,287
Sioux City	116,782	125,741
So. St. Paul	87,414	72,471
*Totals	976,599	823,898

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	CALVES	
	April 1947	April 1946
Chicago	16,091	12,894
Kansas City	13,054	11,288
Omaha	4,757	2,886
E. St. Louis	32,757	24,880
St. Joseph	6,405	4,585
Sioux City	1,785	2,487
So. St. Paul	57,858	48,077
*Totals	181,277	147,545

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	HOGS	
	April 1947	April 1946
Chicago	126,475	122,587
Kansas City	38,071	29,398
Omaha	84,272	93,495
E. St. Louis	185,142	143,267
St. Joseph	57,460	40,422
Sioux City	92,496	121,545
So. St. Paul	112,200	159,987
*Totals	951,272	996,984

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	SHEEP AND LAMBS	
	April 1947	April 1946
Chicago	63,439	123,712
Kansas City	146,727	139,413
Omaha	140,758	137,073
St. Joseph	67,862	80,686
Denver	93,963	133,238
Oklahoma City	2,944	10,982
So. St. Paul	18,063	37,265
*Totals	669,193	960,044

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

LIVESTOCK AT 66 MARKETS

Receipts and disposition of livestock at 66 public markets for April 1947, with comparisons, as reported by the USDA:

	CATTLE		
	Receipts	Local slaughter	Shipments
April, 1947	1,634,629	887,744	761,884
April, 1946	1,652,694	506,257	1,146,437
Jan.-Apr., 1947	6,753,982	3,693,422	3,060,560
Jan.-Apr., 1946	6,279,183	2,490,322	3,788,861
5-yr. av.	(Apr., 1942-46)	1,455,279	645,365

	CALVES		
	Receipts	Local slaughter	Shipments
April, 1947	548,679	357,293	178,161
April, 1946	492,788	259,511	221,300
Jan.-Apr., 1947	2,082,548	1,334,573	709,062
Jan.-Apr., 1946	1,707,587	968,456	675,179
5-yr. av.	(Apr., 1942-46)	455,397	273,233

	HOGS		
	Receipts	Local slaughter	Shipments
April, 1947	2,245,020	1,548,747	686,926
April, 1946	2,471,006	1,588,417	872,189
Jan.-Apr., 1947	10,044,936	6,951,865	3,094,681
Jan.-Apr., 1946	10,979,524	6,829,030	4,133,671
5-yr. av.	(Apr., 1942-46)	2,765,943	2,011,406

	SHEEP AND LAMBS		
	Receipts	Local slaughter	Shipments
April, 1947	1,506,123	802,472	702,384
April, 1946	1,983,863	1,069,487	907,914
Jan.-Apr., 1947	5,875,666	3,086,075	2,789,515
Jan.-Apr., 1946	7,880,300	4,379,724	3,501,482
5-yr. av.	(Apr., 1942-46)	1,732,016	971,770

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 24, 1947, were 6,987,000 lbs.; previous week, 8,035,000 lbs.; for the corresponding week last year 5,772,000 lbs., January 1 to date 100,548,000 lbs., compared with 165,638,000 lbs. in the same period a year earlier.

Shipments of hides from Chicago for the week ended May 24, 1947, were 6,391,000 lbs.; previous week 8,436,000 lbs.; same week last year, 4,363,000 lbs.; January 1 to date 218,515,000 lbs., compared with 90,507,000 a year ago.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 27, 1947, reported by the Production & Marketing Administration:

2005 (quotations based on hard hogs):

Barrows and Gilts:

	Nat. Stk. Yds.	Chicago	Kans. City	Omaha	St. Paul
Good and Choice:					
120-140 lbs.	\$20.75-23.00	\$21.00-22.50	\$21.25-23.75	\$21.25-23.75	\$21.25-23.75
140-160 lbs.	22.75-23.75	22.00-23.25	22.75-23.75	22.00-24.25	24.25-24.35
160-180 lbs.	23.50-24.00	22.75-24.00	23.50-24.00	22.00-24.25	24.25-24.35
180-200 lbs.	23.75-24.00	23.50-24.25	24.00-24.25	24.00-24.50	24.25-24.35
200-220 lbs.	22.75-24.00	23.50-24.25	24.00-24.25	24.25-24.75	24.25-24.35
220-240 lbs.	23.75-24.00	23.25-24.25	24.00-24.25	24.25-24.50	24.25-24.35
240-270 lbs.	22.75-24.00	22.25-23.75	23.50-24.00	22.50-24.50	23.00-24.35
270-300 lbs.	21.25-23.25	20.50-22.75	22.00-23.75	21.25-22.75	21.50-23.00
300-330 lbs.	20.25-21.75	20.00-21.25	22.00-22.25	20.50-21.50	21.00-21.75
330-360 lbs.	20.00-20.75	19.25-20.50	21.50-21.75	19.50-20.50	20.50-21.00

Medium:

120-220 lbs.	19.50-23.75	19.00-23.25	23.00-24.00	19.50-24.00	23.75-24.00
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80WS:

Good and Choice:

200-300 lbs.	19.00-19.25	18.25-18.50	18.25-18.75	18.00-19.00	19.00 only
300-330 lbs.	19.00-19.25	18.25-18.50	18.25-18.75	18.00-19.00	19.00 only
330-360 lbs.	19.00-19.25	18.00-18.25	18.00-18.50	18.00-19.00	19.00 only
360-400 lbs.	19.00-19.25	17.75-18.25	18.00-18.50	18.00-19.00	19.00 only

Good:

400-450 lbs.	18.50-19.25	17.50-17.75	18.00-18.25	18.00-19.00	18.50-19.00
450-550 lbs.	17.50-18.75	17.00-17.50	18.00-18.25	18.00-19.00	18.00-18.50

Medium:

250-350 lbs.	16.50-18.50	15.00-17.00	18.00-18.50	17.50-18.00	17.75-18.00
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Pigs (Slaughter):

Medium and Good:

90-120 lbs.	17.50-21.00	18.00-21.50			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	24.75-26.00	25.00-26.25	24.50-25.75	24.00-25.50	25.00-26.75
900-1100 lbs.	25.25-26.50	25.75-27.00	25.00-26.50	24.25-26.25	26.00-27.75
1100-1300 lbs.	26.00-27.00	26.25-27.25	25.50-26.75	24.75-26.50	26.00-27.75
1300-1500 lbs.	26.00-27.25	26.50-27.35	25.75-26.75	24.75-26.50	26.00-27.75

STEERS, Good:

700-900 lbs.	23.00-25.00	23.75-25.00	21.50-24.50	22.00-24.25	22.75-25.50
900-1100 lbs.	23.50-25.75	24.00-25.75	22.25-25.50	22.50-24.50	22.75-25.50
1100-1300 lbs.	24.00-24.75	24.50-26.25	23.00-25.50	22.75-24.75	23.00-25.50
1300-1500 lbs.	24.00-26.00	24.75-26.50	23.25-25.50	22.75-24.75	23.00-25.50

STEERS, Medium:

700-1100 lbs.	19.00-23.00	19.50-24.00	18.50-22.75	18.50-22.50	18.25-23.00
1100-1300 lbs.	19.50-23.50	20.00-24.50	20.00-23.00	19.50-22.75	18.25-23.00

STEERS, Common:

700-1100 lbs.	15.50-19.50	15.00-20.00	15.00-18.25	14.75-18.75	15.75-18.25
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HEIFERS, Choice:

600-800 lbs.	24.25-25.50	24.50-25.25	24.25-25.50	23.50-24.75	24.25-25.50
800-1000 lbs.	24.75-26.00	24.50-25.50	24.50-25.50	23.75-25.00	24.25-25.50

HEIFERS, Good:

600-800 lbs.	22.00-24.25	23.00-24.25	21.50-24.50	21.00-23.75	21.75-24.25
800-1000 lbs.	22.50-24.75	23.00-24.50	21.75-24.50	21.50-23.75	21.75-24.25

HEIFERS, Medium:

200-900 lbs.	18.50-22.50	18.00-23.00	16.50-21.50	17.50-21.50	17.50-21.75
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HEIFERS, Common:

500-900 lbs.	15.00-18.50	14.00-18.00	14.25-16.50	14.50-17.50	15.00-17.50
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COWS (All Weights):

Good	17.50-19.50	18.50-20.50	16.25-19.00	17.00-19.50	16.75-18.25
Medium	15.25-17.50	15.75-18.50	14.50-16.25	14.75-17.00	15.25-16.75
Cut. & com.	12.00-15.25	12.00-15.75	12.00-14.50	11.50-14.75	12.75-15.25
Canner	10.00-12.00	10.00-12.00	10.25-12.00	10.50-11.50	11.25-12.75

BULLS (Ylgs. Excl.), All Weights:

Beef, good	17.00-17.50	16.00-17.25	16.75-17.25	16.50-17.00	16.00-16.75
Sausage, good	16.50-17.00	16.25-17.00	16.50-17.00	16.50-16.75	16.00-16.75
Sausage, medium	15.50-16.50	15.25-16.25	14.75-16.50	15.00-16.50	14.50-16.00
Sausage, cut. & com.	13.00-15.50	13.50-15.25	12.00-14.75	13.00-15.00	12.50-14.50

VEALERS:

Good & choice	22.00-26.50	23.00-26.00	21.00-25.00	18.00-22.00	21.00-27.00
Com. & med.	13.00-22.00	13.00-23.00	11.50-21.00	12.00-18.00	13.00-21.00
Call (75 lbs. up)	8.50-13.00	10.00-13.00	8.00-11.50	10.50-12.00	9.00-13.00

CALVES (500 lbs. Down):

Good & choice	19.00-23.00	16.00-21.00	19.00-24.00	18.00-20.50	18.00-20.00
Com. & med.	12.00-19.00	12.00-16.00	12.00-19.00	12.00-18.00	14.00-18.00
Call	9.00-12.00	10.00-12.00	9.00-12.00	10.50-12.00	10.00-14.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice*	24.00-25.00		23.25-24.25	23.50-24.50	21.75-22.50
Medium & good*	21.50-23.75		21.00-23.00	19.50-23.25	18.25-21.50
Common	18.00-21.00		17.75-20.75		16.00-18.00

LAMBS (Shorn):

Good & choice*	20.75-22.00	21.50-22.25	20.50-21.25	20.00-22.00	21.00-22.00
Medium & good*	18.25-20.50	19.25-21.25	18.50-20.00		17.25-20.75
Common			16.50-18.25		

EWES:


Good & choice*	8.25-9.00	8.25-8.75	9.00-9.50	8.25-8.75	9.25-10.50
Common & med.	7.00-8.00	6.00-8.00	7.00-8.75	7.00-8.00	7.00-9.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on woolled basis.

The National Provisioner—May 31, 1947



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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 14 centers for the week ended May 24, 1947.

CATTLE

	Week ended May 24	Prev. week	Cor.
Chicago†	20,296	21,087	6,989
Kansas City†	16,002	15,191	13,149
Omaha†	25,320	24,767	17,566
E. St. Louis†	10,719	11,440	2,191
St. Joseph†	8,032	9,025	2,199
Sioux City†	11,759	11,215	15,705
Wichita†	2,360	3,011	691
Philadelphia†	3,119	2,711	3,155
New York & Jersey City†	8,962	8,528	12,477
Okl. City†	5,114	5,175	1,313
Cincinnati†	5,177	6,502	3,679
Denver†	7,122	7,497	4,605
St. Paul†	16,421	17,013	8,222
Milwaukee†	4,247	4,518	2,710
Total	144,670	147,680	64,651

HOGS

Chicago†	31,637	30,345	19,826
Kansas City†	10,509	10,554	130,345
Omaha†	35,305	35,995	137,701
E. St. Louis†	35,102	34,197	71,741
St. Joseph†	16,480	16,219	19,648
Sioux City†	16,767	17,776	125,601
Wichita†	2,990	2,918	3,983
Philadelphia†	10,987	11,327	11,496
New York & Jersey City†	36,175	33,906	35,360
Okl. City†	7,497	8,891	6,786
Cincinnati†	15,928	16,224	16,394
Denver†	8,482	9,786	10,683
St. Paul†	20,711	25,446	19,676
Milwaukee†	3,997	3,896	3,808
Total	252,565	255,483	318,008

SHEEP

Chicago†	3,058	7,763	3,491
Kansas City†	14,758	27,049	19,963
Omaha†	16,729	24,997	19,369
E. St. Louis†	6,261	4,016	5,053
St. Joseph†	9,630	8,683	4,527
Sioux City†	6,365	5,336	13,796
Wichita†	1,308	2,497	2,703
Philadelphia†	2,778	2,550	3,148
New York & Jersey City†	40,584	39,725	26,108
Okl. City†	10,029	7,915	16,810
Cincinnati†	322	712	663
Denver†	3,887	8,650	4,411
St. Paul†	975	1,974	2,192
Milwaukee†	234	184	162
Total	116,918	142,048	92,396

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 26, 1947:

CATTLE:

Steers, gd.	\$25.50@26.00
Steers, med.	22.50@25.00
Bulls, sausage	14.50@17.00
Cows, com. & med.	13.50@15.50
Cows, cut. & can.	10.50@13.50

CALVES:

Vealers, gd. to ch.	\$22.00@28.50
Med.	19.00@23.00
Cull to com.	10.00@16.00

HOGS:

Gd. & ch.	\$24.50
-----------	---------

LAMBS:

Gd. & ch.	\$25.00
-----------	---------

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 24, 1947:

	Cattle	Calves	Hogs*	Sheep
Salable	642	1,281	509	1,178
Total (incl. directs)	6,118	8,797	14,331	26,254
Previous week:				
Salable	553	1,218	480	242
Total (incl. directs)	5,184	10,334	15,740	31,080
*Including hogs at 31st street.				

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., May 24.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts under 240 lbs. were steady to 25c higher, while heavier weights were 25c higher to 25c lower, but mainly steady to 25c higher, while sows were steady to 25c higher, for the first three days of the week.

Hogs, good to choice:

160-180 lb.	\$21.25@22.12
180-240 lb.	23.00@24.00
240-330 lb.	20.75@22.25
330-360 lb.	20.00@21.75

Sows:

270-330 lb.	\$18.25@19.00
400-550 lb.	17.50@18.12

Receipts of hogs at Corn Belt markets for the week ended May 28 were:

	This week	Same day last yr.
May 23	36,200	22,000
May 24	25,500	27,200
May 26	29,000	33,800
May 27	16,000	12,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended May 24, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
May 24	266,000	351,000	214,000
May 17	271,000	364,000	277,000
1946	193,000	340,000	244,000
1945	227,000	280,000	440,000
1944	223,000	650,000	439,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
May 24	282,000
May 17	308,000
1946	278,000
1945	228,000
1944	317,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
May 24	180,000	233,000	107,000
May 17	186,000	243,000	138,000
1946	132,000	227,000	109,000
1945	160,000	192,000	257,000
1944	154,000	458,000	222,000

CANADIAN KILL

Inspected slaughter in Canada for week ended May 17, as reported by the Dominion Department of Agriculture:

CATTLE

	Week Ended May 17	Same Week Last Year
Western Canada	9,674	10,547
Eastern Canada	8,905	5,723
Total	18,577	16,262

HOGS

Western Canada	33,248	43,685
Eastern Canada	58,444	41,794
Total	91,692	85,479

SHEEP

Western Canada	1,656	3,112
Eastern Canada	1,647	2,082
Total	3,303	5,194

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 24, 1947, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,732 hogs; Swift, 1,460 hogs; Wilson, 2,975 hogs; Agar, 6,073 hogs; Shippers, 3,853 hogs; Others, 11,797 hogs.
Total: 20,296 cattle; 3,501 calves; 34,980 hogs; 3,058 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,568	478	1,709	176
Cudahy	1,840	571	1,330	4,187
Swift	3,194	771	1,642	5,989
Wilson	1,971	497	2,000	2,133
Campbell	812			
C.R.P.	3,695	105	3,828	2,273
Others				
Total	13,580	2,422	10,509	14,758

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,881	2,461	10,154	2,800
Swift	4,022	2,714	9,028	2,460
Hunter	1,111		3,420	
Bel			1,446	
Gray			4,913	
Lacade			1,289	
Steff			1,826	
Others	2,708	719	3,520	1,901
Shippers	3,171	2,496	15,342	28
Total	13,890	8,490	50,444	6,289

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	7,244	6,840	2,890
Cudahy	4,781	4,108	2,797
Swift	6,142	4,107	2,389
Wilson	3,734	2,796	
Independent		2,101	
Others		8,708	

Cattle and calves: Eagle, 51; Greiner Omaha, 124; Hoffman, 134; Rothchild, 247; Roth, 224; Live Stock, 745; King, 1,128; Merchants, 108.
Total: 24,657 cattle and calves, 28,750 hogs and 8,076 sheep.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,293	28	5,581	1,929
Armour	5,168	35	7,961	3,250
Swift	4,507	33	3,464	1,596
Others	394			
Shippers	16,881	26	8,934	1,230
Total	31,213	122	25,940	8,005

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,221	433	8,791	5,253
Armour	2,296	685	4,825	476
Others	3,452	630	1,954	202
Total	8,969	1,748	15,570	5,931

Does not include 200 cattle, 2,597 hogs and 3,801 sheep bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,712	1,652	7,012	112
Bartuch	580			
Cudahy	1,393	2,745		172
Rifkin	687			
Superior	1,958			
Swift	6,091	4,432	13,090	691
Others	2,500	2,411	7,274	414
Total	18,921	11,240	27,985	1,380

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	917	529	2,240	1,305
Gargen				
Leina	192			
Dunn				
Osterberg	41		44	
Dold	114		637	
Sunflower	17		69	
Pioneer	96			
Errol	454			
Others	586		290	471
Total	2,417	529	3,280	1,779

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,456	398	1,309	592
Wilson	1,891	579	1,175	557
Others	245	3	467	
Total	3,592	980	2,951	1,449

Not including 343 cattle, 229 calves, 1,546 hogs, and 8,880 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				412
Ideal				
Kahn's				
Loney			3,130	
Meyer				
Schlachter	47	145		15
Schroth	104	3	2,537	
National	180			
Others	1,997	1,106	4,329	102
Totals	2,278	1,253	10,613	529

Not including 2,433 cattle, 203 calves and 6,291 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,659	246	2,725	1,659
Swift	2,075	185	3,282	939
Cudahy	961	92	1,923	751
Others	2,518	306	1,404	154
Totals	7,195	832	9,314	3,503

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,956	2,100	814	23,593
Swift	2,547	1,704	1,542	24,749
Blue				
Bonnet	547	86	92	1
City	799	24	271	
Rosenthal	624	12		1
Totals	6,473	3,926	2,719	48,344

TOTAL PACKER PURCHASES

	Week ended May 24	Prev. week 1946	Cor.
Cattle	153,481	153,377	99,164
Hogs	228,074	228,994	164,306
Sheep	102,788	126,286	56,267

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
May 21	8,418	949	7,196	1,574
May 22	4,709	991	9,301	2,589
May 23	1,482	194	9,130	1,712
May 24	496	52	4,852	1,225
May 26	13,129	427	8,025	3,648
May 27	7,881	1,074	15,093	1,994
May 28	8,000	800	7,500	3,000

*Wk. so far, 29,010 3,301 30,618 8,642
Wk. ago, 30,536 3,593 29,644 5,154
1946 30,329 1,463 30,967 7,481
1945 22,973 1,436 20,007 16,930

*Including 270 cattle, 977 calves, 10,365 hogs and 3,587 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
May 21	3,900	60	412	3
May 22	1,765	31	615	625
May 23	1,095	3	372	247
May 24	226			96
May 26	4,336	280	1,112	109
May 27	2,713	57	220	238
May 28	3,000	59	500	300

Wk. so far, 10,040 357 1,832 847
Wk. ago, 12,874 198 2,366 468
1946 18,504 644 4,354 1,049
1945 10,600 383 2,431 2,432

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Wednesday, May 28, 1947:

	Week ended May 28	Prev. week
Packers' purch.	22,728	31,637
Shippers' purch.	2,204	3,965
Total	24,932	35,572

MAY RECEIPTS

	1947	1946
Cattle	157,759	121,004
Calves	18,839	10,452
Hogs	206,472	251,011
Sheep	81,373	58,747

MAY SHIPMENTS

	1947	1946
Cattle	64,019	84,097
Hogs	13,554	26,623
Sheep	29,005	21,027

PACIFIC COAST LIVESTOCK

Receipts for five days ended May 23:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,200	1,850	1,700	775
San Francisco	1,550	400	1,900	5,890
Portland	2,115	500	1,885	1,975



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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending May 24, 1947....	15,089	2,184	2,376
	Week previous	15,638	2,729	2,265
	Same week year ago.....	4,003	967	345
COWS, carcass	Week ending May 24, 1947....	17	1,349	1,481
	Week previous	1,970	1,446	3,721
	Same week year ago.....	649	1,149	240
BULLS, carcass	Week ending May 24, 1947....	514	120	4
	Week previous	302	74	3
	Same week year ago.....	52	7	30
VEAL, carcass	Week ending May 24, 1947....	14,447	998	998
	Week previous	18,946	858	6,693
	Same week year ago.....	7,630	267	336
LAMB, carcass	Week ending May 24, 1947....	49,638	7,612	11,088
	Week previous	46,907	8,447	15,137
	Same week year ago.....	14,784	3,812	3,832
MUTTON, carcass	Week ending May 24, 1947....	4,878	666	999
	Week previous	4,140	987	366
	Same week year ago.....	1,510	304	115
PORK CUTS, lbs.	Week ending May 24, 1947....	2,153,976	890,181	952,850
	Week previous	1,930,331	779,671	975,505
	Same week year ago.....	1,229,110	279,260	60,074
BEEF CUTS, lbs.	Week ending May 24, 1947....	188,324
	Week previous	60,855
	Same week year ago.....	69,977

LOCAL SLAUGHTERS

CATTLE, head	Week ending May 24, 1947....	5,982	3,119	...
	Week previous	8,528	2,711	...
	Same week year ago.....	12,526	3,185	...
CALVES, head	Week ending May 24, 1947....	12,968	2,982	...
	Week previous	11,537	2,767	...
	Same week year ago.....	7,796	1,520	...
HOGS, head	Week ending May 24, 1947....	36,175	10,987	...
	Week previous	33,909	11,327	...
	Same week year ago.....	35,360	11,496	...
SHEEP, head	Week ending May 24, 1947....	40,584	2,778	...
	Week previous	39,725	2,550	...
	Same week year ago.....	26,105	3,148	...

Country dressed product at New York totaled 5,183 veal, 8 hogs and 143 lambs in addition to that shown above. Previous week 5,882 veal, 13 hogs and 122 lambs. Same week last year, 4,619 veal, 138 hogs and 392 lambs.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended May 24, as reported by the USDA's Production & Marketing Administration, shows a decline for cattle, hogs and sheep but an increase for calves from the preceding week.

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	8,982	12,968	36,175	4,003
Baltimore, Philadelphia	5,302	2,073	23,157	1,149
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	12,626	6,633	57,202	1,349
Chicago, Elburn	22,449	12,630	60,318	1,446
St. Paul-Wis. Group ¹	27,041	26,288	70,682	1,149
St. Louis Area ²	14,649	11,304	64,891	1,149
Sioux City	11,077	177	18,563	6,693
Omaha	22,835	965	38,287	21,827
Kansas City	13,568	5,781	33,357	23,157
Iowa and So. Minn. ³	19,430	4,056	59,608	23,157
SOUTHEAST ⁴				
.....	5,980	3,728	13,410	...
SOUTH CENTRAL WEST ⁵				
.....	22,819	8,118	39,585	...
ROCKY MOUNTAIN ⁶				
.....	8,074	690	12,270	...
PACIFIC ⁷				
.....	20,957	5,200	32,247	...
Grand total	215,789	100,513	636,843	238,220
Total last week	221,479	96,978	654,625	238,220
Total same week 1946	98,317	54,389	608,889	238,220

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Iowa City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., Albany, Columbus, Mobile, Phenixville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection in April, 1947—cattle 77.5, calves 68.4, hogs 74.8, sheep and lambs 86.1.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended May 23.....	2,284	604	7,119
Week ended May 16.....	1,524	494	5,217
Cor. week last year.....	876	163	3,466

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 49 OPPOSITE

POSITION WANTED

ACCOUNTANT-MANAGER: Seventeen years' experience. Know all packing house operations, costs, yields. Can departmentalize plant, set up cost system, handle sales and office. W-67, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

Assistant to Sales Manager

Mid-western packer requires services of young man with selling experience in provisions, lard, sausage and fresh pork, to assist sales manager in pork operations. Applicant must have good working knowledge of hog killing, cutting and processing, as well as ability to figure and analyze tests. State if presently employed; give age, marital status and salary expected. All replies held strictly confidential. W-64, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER

Independent, medium sized Chicago packing plant desires sausage maker, experienced in making full line of sausage products. Write giving full particulars giving age, experience and salary desired. Replies will be held in strictest confidence. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Young, energetic sausage and S. P. expert with executive ability wanted by modern, progressive, middle-west sausage, provision house. Ideal working conditions—a position with real future. Applications strictly confidential. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: 1 or 2 spice and seasoning salesmen who can deliver. Will be in line to become associated with or without putting up any money. Must show real business to attract interest in business. If you are a go-getter here is a chance. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

RENDERING MAN

Must know all branches of inedible rendering business. Must know hides, tallow and feeds and be experienced in organizing crew of men to solicit materials. Man will have complete charge of newly organized plant now ready for immediate operation. State salary desired and all particulars in first letter. Address W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Packing house expert in smoked and cured meats with good knowledge of lard, to take complete charge of production. Must be 35 to 50 years of age. Aggressive and willing. Starting salary \$75 per week with increase in three months if satisfactory. Call—Pork Processing Co., 327 S. La Salle St., Chicago 4, Ill., Phone Harrison 3061.

SUPERINTENDENT: Practical plant superintendent wanted. Experienced in slaughtering, cutting, sausage manufacturing, edible and inedible operations. State age, past experience and family status. Opportunity for the man who can qualify. W-14, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man to operate and be in charge of extraction unit in rendering plant. Location near New York. Man needs to be experienced and able to produce results. Position offered is steady and very good for the right man. Advise salary desired. Write W-44, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

Mechanical Superintendent

Capable of taking full charge of power plant and maintenance department for large eastern meat packer. Please give complete information including age, educational background and names of former employers. Address replies to

EMPLOYMENT DEPARTMENT
THE WM. SCHLUDERBERG-T. J. KURDLE CO.
POST OFFICE BOX 476
BALTIMORE 3, MD.

SUPERINTENDENT

Wanted for New York plant. Must have knowledge of all phases of sausage making, curing, smoking and boiling hams. Canning experience helpful. Excellent opportunity. Good salary. W-46, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

REPRESENTATIVE wanted: To sell dry sausage in Pittsburgh area on commission basis. Minneapolis, St. Paul territory also open. W-68, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

SAUSAGE MANUFACTURING and jobbing business for sale with all up-to-date and modern equipment such as linker, Townsend skinner, etc. \$250,000 business in 1946 and planning to double the business. Over ten years of successful operation. Business includes three story building, three trucks and exclusive chain store outlets, and three jobbing outlets. Present owner wants to retire in northern New Jersey. FS-59, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: State inspected beef and pork processing plant. Complete dry rendering. Killing 300 cattle, 500 hogs monthly. Have railroad facilities and located in hub of the state of Washington. FS-61, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Rendering plant in excellent condition. Good middle-west location. Most of cattle and hogs. Siding. Sickness reason for selling. Reasonable. FS-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

Unemployed, not sold. Minimum 20 words \$4.00, additional words 20c each. "Position wanted," special rates: minimum 20 words \$3.00, additional words 15c each. Count address or box numbers as 8 words. Headlines 75c extra. Using advertisements 75c per line. Displayed: \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT WANTED

Used Equipment Wanted

All kinds, sausage room, slaughter house and rendering equipment. From one piece to complete plants. Fair prices paid.

Chas. Abrams 68 N. Second St.,
Walnut 2-2218 Philadelphia 6, Pa.

WANTED: One manual operated carton forming machine for lard with one and two pound forming head, in good condition. Preferably a Peters machine. W-62, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

LIST No. 1

Complete ice making plant, new, self-contained. Twenty 50 lb. ice cans. 3 Hp. Copeland unit, Freon.....\$2200.00
York 4x4 ice machine: shell and tube condenser; 10 HP. motor.....450.00
Regal Meat saws. New. 5 power ranges; 5 prices starting at.....485.00
20 lb. Boss silent cutter. 25 Hp. motor; 1/2 Hp. motor on unloader.....850.00
227 Buffalo silent cutter, rebuilt and guaranteed.....235.00
Kettles, 40 gal., new, full jacket, complete with draw-off lid, legs and fittings; all iron.....125.00
Roller and roller skate conveyor, 10" to 20", new and used, per ft., from 1.75
Kettles, 20 gal. new, Aluminum, 3/4 jacket, with cover, draw-off.....100.00

Aaron Equipment Co.

1347 S. Ashland Ave., Chicago 5, Ill.
CHESAPEAKE 5300

FOR SALE: BEEF WASHERS. One reconditioned like new, light duty Curtiss, high pressure, driven by 1 H.P., 1 ph., 60 cy., 110V motor, complete with one new 25 foot hose and gun. Price \$275.00 F.O.B. St. Louis.

Two reconditioned like new, heavy-duty Supreme units, each with 3 H.P., 3 ph., 60 cy., 220V motor; each with one new 25 foot hose and gun. Price \$325.00 each F.O.B. St. Louis.

DOHM & NELKE, Inc.

4743 W. Florissant Ave., St. Louis 15, Mo.

Meat Packers—Attention

FOR SALE: 1-Enterprise #106 Meat Grinder, belt driven; 1-French Oil Mill 900 Ton Curb Press; 3-Mechanical Dryers, 5"x12"; 1-Cast Iron 2000 gallon jacketed agitator Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-All-bright-Neil 4x9 Lard Rolls; 1-Brecht 1000# Meat Mier. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-10 Park Row, New York City, N. Y.

FOR SALE: O'Connor fresh pork skinner, late model, complete with 3/4 HP, 3/60/220 motor. Capacity 400 to 600 pieces of fresh or smoked hams hourly. Excellent condition. Bargain at \$750.00 delivered anywhere in U.S. FS-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Silent cutter, Boss 250 pound capacity complete with motors. Excellent condition. Stadler Packing Co., Inc., Columbus, Indiana.

FOR SALE: Bruce-McDonald #1 Meek Reel oven-motor driven. Write Weisel & Co., P.O. Box 775, Milwaukee, Wis.

EQUIPMENT FOR SALE

TRUCK REFRIGERATING UNITS: Thermo-King models CTA, completely automatic, self-contained Freon gas units each driven by a gasoline engine. Unit fits trailers having about 30" clear space above drivers' cab and fits through a 25" square hole near the ceiling in front end of trailer. Will maintain 35-40° temp. indefinitely in largest trailer (lower in smaller bodies) at only a few cents cost per hour for gas and oil. We have 4 brand-new units available and have good reason for not using ourselves.

FS-505, THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE OR LEASE: Newly equipped federally inspected MEAT PACKING PLANT with dry rendering building adjoining. Ideally located eastern Kansas with transportation facilities east or west. Killing capacity 450 cattle weekly, four coolers for 300 cattle, holding pens 250 head capacity. Economical one floor plant, now operating with efficient organization. Can give immediate possession; will contract for 50% of output. No reasonable offer refused, reasonable terms arranged, brokers recognized with interested clients. FS-52, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE OR RENT

Small, fully equipped meat packing plant, for manufacture and retail. Over 1000 sq. ft. cooler space. Located in Utica, N. Y.

FS-70,

THE NATIONAL PROVISIONER
740 Lexington Ave., New York 22, N. Y.

FOR SALE OR LEASE: Newly equipped, federally inspected slaughter house. Capacity 80 cattle daily. New coolers, capacity 250 cattle. Located 90 miles from New York. Cheap labor. Kosher slaughtering. Railroad siding. Holding pens for 200 cattle. Lease or sell very reasonable. FS-69, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

MISCELLANEOUS

CATTLESWITCHES WANTED: Please write or call Kaiser-Reismann Corp., 230 Java St., Brooklyn 22, N. Y., Phone Bvergreen 9-5053.

BUSINESS OPPORTUNITIES

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P. O. Box 6669 Los Angeles 28, Calif.

CUSTOM SLAUGHTERERS: Wanted by newly built federally inspected slaughterhouse. Kosher killing, beef and veal. 24 hours from New York city. W-68, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Rendering and Lard Equipment

- 1-GLOBE TRANSPORTER, NEW, Original crates, #20 Yeoman's, complete with valves, fittings, stand, Compressor, Motor, and controls.....\$2850.00
- 2-CRACKLING PRESSES, French Oil, 1150 ton, cage 50"x30" dia. National steam pump, 18x1 1/2"x14, Fisher Governor type 301. Little used, excel. cond.5750.00
- 1-HYDRAULIC PRESS, Thomas-Albright, 250 ton, with 2 Steam Pumps, American Marsh, overhauled.....1575.00
- 2-COOKERS, NEW, #35, with pans, 6 HP motor and gear speed reducer, Ea.....2230.00
- 1-COOKER, Anco Lamb, 5x12, dry rendering, complete except for motors, guaranteed.....1975.00
- 1-COOKER, Dry rendering, 4x7, oil & waste, 7 1/2 HP, 2 phase motor.....1100.00
- 1-COOKER, Mechanical, 4x11, 18 HP motor, New shell, guaranteed for year, 1150.00
- 1-EXPELLER, RB, 20 HP GE motor, re-wound, drag, magnetic separator, spare parts.....3500.00
- 1-LARD FILLER, Harrington Jumbo, 919, 1 1/2 to 5 1/2, excellent condition.....250.00
- 1-BONE CRUSHER, Gruender, W.B. Junior #8944, 5x7 throat opening, direct connected to GE, 7 1/2 HP motor.....185.00
- 1-HYDRAULIC CURB PRESS, Anco, 300 ton.....Bids Requested
- 1-CRACKLING PAN, Coils with screens, 30"x7'6"x8'6", excellent condition.....300.00

Killing Floor and Cutting Equipment

- 1-HOG CUTTING TABLE, NEW, Ross #165, with Boss Jr. Belly Roller, #162, Shoulder Knives; Moving top table, 34' overall, 42" wide galv. flights.....8000.00
- 1-HOG DETAILER, Boss Jumbo, with Conveyor, Scalding tank, 550 hogs per hour, no motor.....3000.00
- 1-HOG DEPIULATOR, Anco, 550 hogs per hour, used 2 years.....3000.00
- 1-HOG, M & M, #118-CRSD, with 60 HP motor, 18"x20" hopper opening.....1850.00
- HOG & SHEEP HEAD SPLITTERS, NEW, 1000 heads per hour, 2 HP 1200 RPM motor, 57"x23" floor space, 38" high. Each.....695.00
- BEEF SIROUDES, NEW, (1000) Osmers, heavy duty, 90x40", Each.....1.00
- BEEF TROLLEYS, New, Hind Quarter, steel wheels, bronze bushes, baked enamel frame, galv. 6" hook, Ea......80
- Fore Quarter, Same, bronze bearings, galv. 24" hook, Each......88

Sausage Equipment

- 2-SAUSAGE STUFFERS, Globe 400#, complete with Harrington nozzle filler, used only short time. Reduced to Ea.....1175.00
- Without Harrington filler, Ea.....1025.00
- 1-STUFFER, Buffalo 110#, Air Compressor, Motor & Tank.....700.00
- 1-STUFFER, Randall 400#, excellent condition.....650.00
- 1-SILENT CUTTER, Boss #50, 250# cap., unloader, 7 knives, 25 HP motor, 1100.00
- 1-SILENT CUTTER, Buffalo #43-B, 20 HP motor, direct driven, excel. cond.....650.00
- 1-SILENT CUTTER, Buffalo #28, 20 HP motor.....Bids Requested
- 1-MIXER, Buffalo #2, 300# cap., 3 HP single phase motor, like new.....810.00
- 75-SAUSAGE CAGES, 47" Smokesticks, 5 stations 31 1/2" long, notched bars, heavy double trolleys.....Bids Requested

Miscellaneous Equipment

- 2-FREON COMPRESSORS, 100 ton, 100 HP Westinghouse, guaranteed condition 6000.00
- 1-BACON SLICER, Link Belt #276, 1 HP motor, starter, belt conveyor, Globe #2473.....850.00
- 1-SMOKEHOUSE, "SMOKEMASTER," 3 months old, Smith & Son, used slightly. 529.00
- BARELY COVERED, NEW, Burdop, 35x30, bales of 2000 each, Per Bale.....110.00
- 77-LOCKERS, NEW, Double and 248 single, B.A.I. spec., Single locker arranged in banks of 3, Double-back to back.....Price on Request

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



RECOVERS SALES AGENTS



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 48



For Insulation Jobs, too IT HAS TO BE RIGHT THE FIRST TIME



When it comes to Insulations, "nearly right" is wrong!

That's why it pays to get J-M Rock Cork . . . standard of the refrigeration industry for years!

Basically mineral in composition, Rock Cork has low thermal conductivity, plus high resistance to moisture, vermin and rot.

Remembering that insulation will only render its maximum efficiency when properly applied, Johns-Manville also offers an application service of skilled construction units. These units are organized to handle every detail of your insulation requirements from plans to finished job.

For details about Rock Cork, write for brochure DS-555, or get in touch with your J-M Insulation applicator. Johns-Manville, Box 290, New York 16, N. Y.



Johns-Manville ROCK CORK

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

